

Holiday Traffic Toll Running High



BUMPER-TO-BUMPER TRAFFIC CLOGS PACIFIC COAST HIGHWAY AT SEVENTH ST. AS HOLIDAY WEEKEND BEGINS

L.B. Area Has Few Mishaps

Long Beach motorists were enjoying a bloodless day at a late hour Saturday even as traffic experts were expressing alarm at the national traffic toll.

During the early morning hours Saturday, two motorists were killed in separate accidents in Orange County. Nationally, officials said the Labor Day weekend highway slaughter was running "alarmingly" ahead of last year.

A LATE COUNT showed that at least 143 persons had lost their lives across the country in traffic mishaps since the weekend began at 6 p.m. Friday. Twelve died in California.

The Orange County dead were:

Richard Eugene Sare, 32, of Corona, killed on Pacific Coast Hwy. at Tin Can Beach when his sports car smashed into two parked autos.

Daniel M. McIvor, 23, of 510 N. Olive St., Anaheim, killed at Fullerton when his car rammed into a freight train.

IN NONFATAL accidents Saturday:

Thirteen-year-old Edward R. Subias, of 12054 Mollette St., Norwalk, suffered a severe leg cut when his bike was struck by a hit and run driver on Norwalk Blvd. at 166th St. in Dairy Valley.

Paul E. Posey, 49, of 548 E. Alondra Blvd., Gardena, was admitted to Las Campanas Hospital in Compton with a broken leg after his car was struck by a truck at Artesia St. and Wilmington Blvd. in the Compton area.

Bill D. Hargraves, 20, of 8229 Alondra Ave., Paramount, suffered minor injuries when his car slammed into a house at 15506 Georgia St., Paramount.

THE WEATHERMAN was predicting continued good weather for the rest of the Labor Day weekend in Long Beach.

The temperature here reached 84 degrees Saturday as 60,000 persons flocked to the Long Beach shoreline. Only five rescues from the surf were reported by lifeguards.

Mickey's Ex-Wife, Ex-Guard Elope

LAS VEGAS, Nev. (AP) — Former gambler Mickey Cohen's ex-wife and his ex-bodyguard honeymooned here Saturday.

Mrs. LaVonne Cohen and Sam Farkas, both 42, were married by Las Vegas Justice of the Peace Oscar Bryan Friday.

Mrs. Cohen obtained a divorce June 18, 1958, charging that Cohen berated and humiliated her and had an ungovernable temper.

Farkas said he is in the steel business.



RICHARD ROGER PROVOST

Land's Crescendo Only Eerie Clue to a Boy's Death

By WILLIAM JONES

The crashing sounds of a mountain landslide have faded into an eerie silence.

A 15-year-old Long Beach youth and his father have been swallowed by the earth.

No word has been received since the Aug. 17 slide in the Yellowstone Park area from Richard Roger Provost, 15, son of Mrs. Dayle Provost, of 6726 El Jardin St.

With the boy at the time of the accident, and also still missing, is his father Roger Provost, deputy warden of Soledad Prison.

THE BLOND, blue-eyed, 6-foot youth left with his father, who was divorced from the mother, on Aug. 9 for a motor trip into Yellowstone Park.

His last message to his mother, came in a postcard, dated Aug. 12.

"Today, we visited Old Faithful and all of the many geysers. Last night, we parked the trailer on the side of the road and some rangers threw us out. Love, Dick."

"Later I learned that they were fishing on the Madison River about 30 miles west of Yellowstone," Mrs. Provost said.

"Terrible tremors triggered the mountainside there."

"THEY WERE planning to leave the area the morning before the earthquake," Mrs. Provost said. "But, I guess they liked the fishing there too well. They never left."

Provost won membership in the scholarship society at Stanford Junior High School twice for good grades.

An accomplished clarinetist and saxophone player, he was a member of the school's orchestra, band and Dixieland group. He was awarded a spot with the All City Junior Orchestra.

Provost, who was to have entered Millikan High School in a few short days, was also active in the Unitarian Church and was treasurer of the church's Emerson Club.

BORN IN OAKLAND, he and his mother moved to Long Beach from Chino in 1954.

Surviving, in addition to his mother, are a brother, Steven, 18; grandmothers, Mrs. Katherine Provost of Chino and Mrs. Roselyn Bussey of Santa Ana.

Mrs. Provost has been waiting, hoping. Three weeks have passed since the landslide.

Memorial services for the youth will be held at 4 p.m. Sunday, Sept. 20, in the Unitarian Church, 5450 Alhambra St.

U.S. Flays Russ on Laos; U.N. Council Summoned

REPLIES TO IKE

De Gaulle Plans U.S. Visit Soon

TURNBERRY, Scotland, (AP) — President Charles de Gaulle of France Saturday accepted President Eisenhower's invitation to visit the United States as soon as possible.

Arrangement for new top U.S.-French talks were begun as Eisenhower—resting in Scotland—kept in close touch with events in Communist-threatened Laos. A spokesman said Eisenhower was concerned about the situation.

De Gaulle replied promptly to a message from Eisenhower asking him to come to Washington. Eisenhower extended the invitation in two warmly worded communications to De Gaulle Friday when he was leaving Paris.

De Gaulle replied: "I very much hope to be able to go and see you in Washington. It will in any case be as soon as I can."

HE SAID HIS own feelings about the exhaustive conferences in France paralleled Eisenhower's. He called their meetings "a wonderful event from all points of view."

a great date in the history of the relations between our two countries."

De Gaulle said the talks resulted in "a meeting of the minds" and he added: "The French people, as you were able to feel, grasp thoroughly and with joy the meaning and scope of our meetings."

Eisenhower and De Gaulle agreed in Paris on a firm stand in negotiations with the Russians on Berlin and other European questions.

Eisenhower also assured France of full consultation in decisions affecting the Atlantic Alliance to meet French demands for equal stature with the United States and Britain.

BUT FRENCH policy in Algeria remains. The French want full U. S. and British support for the campaign to put down the long rebellion of nationalists in Algeria. The United States and Britain have avoided this for fear of offending friendly nations who support the rebellion.

De Gaulle is expected soon to announce a new program for Algeria, obviously with the hope it will win full backing of his allies.

WASHINGTON (AP) — The Senate Saturday night approved a penny-a-gallon increase in the federal gasoline tax as a temporary way of keeping the vast federal interstate highway program going.

It joined the House in voting to boost the present federal gasoline tax from 3 to 4 cents a gallon for 21 months and then sent the bill back to the other body for consideration of numerous Senate amendments.

THE SENATE action represented a partial victory for President Eisenhower and administration road officials who had urged a 1½ cent a gallon boost in the federal gasoline tax.

They accepted the smaller increase with a frank warning that it will slow down and stretch out somewhat the vast program of federal aid on highway construction.

The higher tax is expected to bring in an additional 333 million dollars for the highway trust fund in the nine months that begin Oct. 1, and 590 million in the year that follows it.

Red Revolt Blamed on Moscow, Allies

WASHINGTON (UPI) — The United States accused Russia and her Communist allies Saturday of directing the Red rebellion in Laos and threatened free world counter-action.

Saturday night, the United Nations called an emergency session of its Security Council to consider dispatching U. N. troops to the aid of Laos. The council will meet at 3 p.m. Monday.

The Royal Laotian government, beset by stepped-up guerrilla attacks by Communist forces from within and outside the little kingdom, has appealed to the United Nations for a U. N. military force to stave off the aggression.

The State Department issued a special statement declaring the United States would support consideration of the appeal.

The statement specifically accused the Soviet Union, Communist China and the Red government of North Vietnam of inspiring, directing and supporting the invading forces in the little Southeast Asian kingdom.

The statement raised the possibility that troops might ultimately be sent to Laos but the State Department did not clarify this. (The United States already is airlifting equipment to the 25,000 man Laotian army).

NOR WOULD THE STATE DEPARTMENT SAY whether the developments might have any effect on the forthcoming exchange of visits by President Eisenhower and Soviet Premier Nikita Khrushchev who is due here Sept. 15.

Earlier this year the Kremlin leader angrily canceled a planned visit to the Scandinavian countries because of anti-Communist comments in the press.

The President, ending his European trip in Scotland, has been keeping in touch with Secretary of State Christian Herter on the Laos developments. Herter arrived in Boston Saturday from Europe and the statement was issued after he talked to the State Department. He is due back here Sunday.

Herter and Henry Cabot Lodge, U. S. Ambassador to the U. N., met later Saturday to discuss the subject. U. N. Secretary General Dag Hammarskjold rushed back to New York from South America to deal with the crisis.

In Laos, the government declared martial law throughout the country to maintain order while waiting for a U. N. decision on the request for help. Communist troops were reported to have launched a massive attack Saturday in the Sam Neua province.

HAMMARSKJOLD ARRIVED BY AIR FROM RIO de Janeiro at 5:23 p.m. EDT, a day earlier than he had planned and went directly to the U. N. headquarters to confer with the Laotian delegation to the U. N. and other officials.

He said that he returned early to study the Laotian request for aid and to put the machinery in motion to call a Security Council meeting.

Italian Ambassador Egidio Ortona, president of the Security Council, made the announcement of the Security Council's emergency session after two conferences with Hammarskjold.

He said he was sending cables to the 11 members of the council, notifying them of Monday's meeting.

The State Department minced no words in its statement. It served plain notice there will be free world action if the Soviet Union, Red China and puppet North Vietnam government continue their support of the rebellion.

WHERE TO FIND IT

AFTER NINE YEARS the "police action" in Korea still goes on while boys like Pfc. Dennis Andrews, 19, guards an armistice line. Story on Page A-6.

FOR LOVERS of wonderful foods there are 45 pages of wonderful recipes awaiting you in the 5th Annual Cook Book appearing with today's Independent, Press-Telegram.

Regular I. P. T. features follow:

Amusements	B-3	Mobile Homes	C-6
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IKE A BIT SHAKEN BY PONY

TURNBERRY, Scotland (AP) — President Eisenhower was mildly shaken up on a buggy ride Saturday when his pony pranced out of control on the grounds of Culzean Castle.

No harm was done and the pony was quickly calmed by a security officer.

The President, bareheaded and in jaunty spirits, was taken on the unusual ride by the Marquess and Marchioness of Ailsa.

The marquess is the head of the Scottish clan that gave Culzean Castle to the National Foundation, a government agency. Another passenger was the 2-year-old son of the marquess.

Pulling the two-wheeled trap was Solomon, the marquess' 14-year-old pony. It trotted at a smart clip through the grounds of the castle, at which the President is staying.

BUT WHEN THE buggy came too close to a pillar and scraped a hubcap the pony began prancing excitedly.

A security man following in a car jumped out and quieted the animal by patting it on the head.

The President was unruffled and suggested venturing out of the grounds and on to the highway.

Committee OKs Interest Rate Hike

WASHINGTON (UPI) — The Senate Finance Committee Saturday approved a House-passed bill which would permit President Eisenhower to raise the interest rate on government savings bonds.

Chairman Harry F. Byrd (D-Va.) said approval was by voice vote.

The bill applies, however, only to savings bonds—Series "E" and "H." Ignored was President Eisenhower's urgent request for authority to boost the 4½ per cent ceiling on the interest paid on long-term government issues.

BYRD SAID NO move was made in the 45-minute committee meeting to act on the long-term interest rate. He indicated the Senate committee knew that the house would refuse such a proposal.

L.A.C. Says: The People We Know

We often hear people say: "The people are for this project—I know because everywhere I go they tell me so." Actually very few people have much real information on what the people are thinking on specified issues. This is because most of us move in a very small circle and meet a relatively small number of people.

We have before used the example of the average individual. He gets up in time to drive to work. He may park his car where he sees the same attendant. He works in an office, store or factory with the same people. He goes to lunch with the same people. In the evening he talks to his neighbors or plays cards with the same friends. They are all in the same income bracket and usually think alike because they live in the same environment.

It is natural that people get an idea that this is a measurement of public opinion. But actually they have been on a merry-go-round getting on and off at the same place day after day. Outside of this orbit are many segments of our society that rarely touch them. The natural inclination of such people is to read the same newspaper columns—listen to and watch the same radio or TV programs. They avoid anything that is in opposition to their own thinking.

For a person to be well informed on public issues and to know what the people are thinking he must read many divergent views. He must listen to the many informative TV and radio public opinion forums and he must read newspaper columnists who may be in opposition to his own views.

The well established public opinion polls are the best measures we have of what people are thinking. They are scientifically conducted to get a cross section of public opinion. They carefully interview people in all segments of our society. The views of various age groups are given as well as those in various types of employment.

It is important that the good citizen keep himself well informed. The cost of labor-management decisions is a part of the standard of living of all the people. The budgets of all levels of government decide the taxes the people must pay. The kind of society we are to live in is being decided by the legislators who pass the measures which are annually changing that society.

This year a great influence on Congress has been made by hundreds of thousands of letters from the folk back home. But the number of letters is pitifully small compared with the interest that should be shown. The apathy and smugness of the individuals who go around in circles believing what they want to believe—rather than what are facts, are our greatest danger. It is not the people we know that is important—but rather what the people we don't know are thinking. You do not find that out by confining your sources of information to those who agree with you.

—L.A.C.

702 POUNDS

World's Fattest Boy Succumbs

CAMDEN, Ark. (UPI)—Danny Hope, 21, who weighed 702 pounds and claimed he was the "fattest boy in the world," died Saturday upon two mattresses laid side by side on the floor of a hospital room.

He was too big for any bed the hospital could find. Hope was five feet, five inches tall and it was 92 inches around his waist.

His heart failed while physicians were treating him for pneumonia. His fat handicapped doctors.

For instance, they could not take his pulse or hear his heart through the layers of fat. They could not find an instrument big enough to take his blood pressure.

HOPE CAME TO Camden from Luling, Tex., where he lived with his widowed mother, to promote an automobile thrill show sponsored by the Camden Boys Club.

He complained in Little Rock, two weeks ago that he was homesick.

"I want to go home to mother because she's got a fat. They could not find an instrument big enough to take his blood pressure."

"I try to be a good Christian boy, but it's awfully hard. I haven't been to church for several months."

His mother, Mrs. Evelyn Hope, arrived in Camden after his death.

Carpenters were making a special coffin for him; no ready-made coffin is big enough.

They expect to finish it today and as soon as they do, the body will be put into it and taken to San Marcos, Tex., for burial.



MR. AND MRS. McKEW PLAN A TRIP

Veteran Port Aid Slates First Sea Trip

After 25 years of boarding on the Matson liner Matsonia ships here in the line of duty, Thursday for Hawaii.

San Pedro customs official Pat McKew is finally making the customs bureau in 1929 in his first sea voyage.

McKew, deputy collector for the enforcement section of the bureau here, celebrated his 29th wedding anniversary by sailing with his wife, Lina.

He was assigned here in 1934 from duty along the Canadian border.

McKew and his wife will return here Sept. 14 by plane.

Warrens in Denmark

COPENHAGEN, Denmark (AP)—Chief Justice Earl Warren and his wife arrived Saturday by air in Copenhagen for a four-day vacation after a tour of Russia and West Germany. They will leave for New York by plane Wednesday night.

The state-owned British Overseas Airways Corp. (BOAC) expects delivery of 15 of the planes this December.

They will be the airline's biggest and fastest planes and will reinforce BOAC's fleet of Comets. Top rank British Comet pilots now get about 3,600 pounds (\$10,640) a year.

Said a BOAC spokesman: "The pay claim is being dealt with through normal channels and we hope the first discussions with the pilots' representatives will be held very shortly."

Locust Plague

TOKYO (UPI)—The Communist New China News Agency said Saturday more than 2,500,000 acres of farmland had been "extensively damaged" by locusts in the four provinces of Shantung, Honan, Kiangsu and Anhwei.

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1PT-34

Tito Sees U.S. Fair Exhibit

ZAGREB, Yugoslavia (AP)—President Tito Saturday opened the international fair of Zagreb, biggest in the history of Yugoslavia, and expressed a liking for the American exhibition.

The two largest exhibitions are those of the United States and the Soviet Union.

The United States concentrated on industrial design and new production techniques as well as consumer goods. A juke box, fiber glass boats and an electronic kitchen along with space rocket models are the top attractions.

THE SOVIET UNION exhibits heavy machinery, some consumer goods and expensive furs.

The Russians show a model of Sputnik III and the American actual and model vehicles for projected interplanetary travel.

President Tito, in a smart gray suit, with his wife, Jovanka, accompanied by top leaders inspected the fair for several hours.

Tito and his party spent exactly the same time at the Soviet pavilion as at the American building. Accompanied by Assistant U.S. Secretary of Commerce Henry

Kearns, U.S. Ambassador to Yugoslavia Karl Rankin and trade fair manager Paul Medallie, Tito showed great interest in fiber glass boats and fishing equipment.

A VOTING machine, which will register the preference of the Yugoslav public for American film stars and authors, did not attract the Yugoslav leader.

Juvenile Crime Mounts; N.Y. Arrest Toll Hits 145

NEW YORK (AP)—The arrest toll mounted to 145 persons Saturday as police fought to stem the city's worst outbreak of juvenile violence in years.

In a crackdown that began Friday, youths in Manhattan and Brooklyn were picked up on disorderly conduct charges. It was the largest sweep for a 24-hour period since an anti-narcotics drive two years ago.

While police acted in an apparent drive to forestall the kind of gang violence that recently claimed the lives of four Manhattan teenagers, an attorney warned that authorities might be violating civil rights.

And leaders of the city's Puerto Rican community, disturbed by reports that Puerto Ricans were being blamed for the violence, met to join the fight on juvenile crime.

Among those arrested since Friday night were 63 young men accused of annoying passersby on the west side of Central Park; 30 Negroes and Puerto Ricans who police said had gathered for a 48-hour liquor and bongo drum party at a lower East Side housing project; and five young men of apparent Spanish or Puerto Rican origin charged with shouting and with overturning garbage cans.

IN MANHATTAN Felony Court, Attorney Robert M. Finkin, representing some of the arrested youths, warned that large scale arrests raised the danger of civil rights violations.

"When you pick up people in large groups, as the police seem to have done last night," he said, "you are in danger of violating our civil rights, the civil rights upon which we pride ourselves."

In the surge of public outrage that followed the recent

'Mack the Knife' Banned by CBS as Crime Curb

NEW YORK (AP)—Because of current juvenile delinquency problems, the Columbia Broadcasting System is temporarily banning from the air all vocal versions of the song, "Mack the Knife," a tune from Kurt Weill's "Three-Penny Opera."

A current rock 'n' roll version is one of the juke box favorites around the country.

The song relates to a character supposed to have lived in England more than 200 years ago and details of the mayhem committed by "Mack the Knife." It is one of the most popular musical works in the Weill show, a longtime hit in an off-Broadway production here.

slayings, there were many cooperation with authorities calls for harsher police action against teenage gangs.

More than 200 Puerto Rican leaders met in a city-wide conference Friday night to map a program before Mayor Robert Wagner and Gov. Nelson Rockefeller meet on the crime problem Tuesday with city and state officials and civic and religious leaders.

AT A MEETING Friday Wagner and Rockefeller declared that New York's Puerto Ricans should not be blamed as a group because Puerto Rican youths were involved in all four gang slayings.

The Puerto Rican leaders condemned the violence and charged that irresponsible elements in the city were inciting racial tensions by seeking to place the blame on the Puerto Rican community. The leaders pledged full cooperation with authorities and said Puerto Rican civic agencies would start an educational program to deal directly with troubled families and children in the city's five boroughs.

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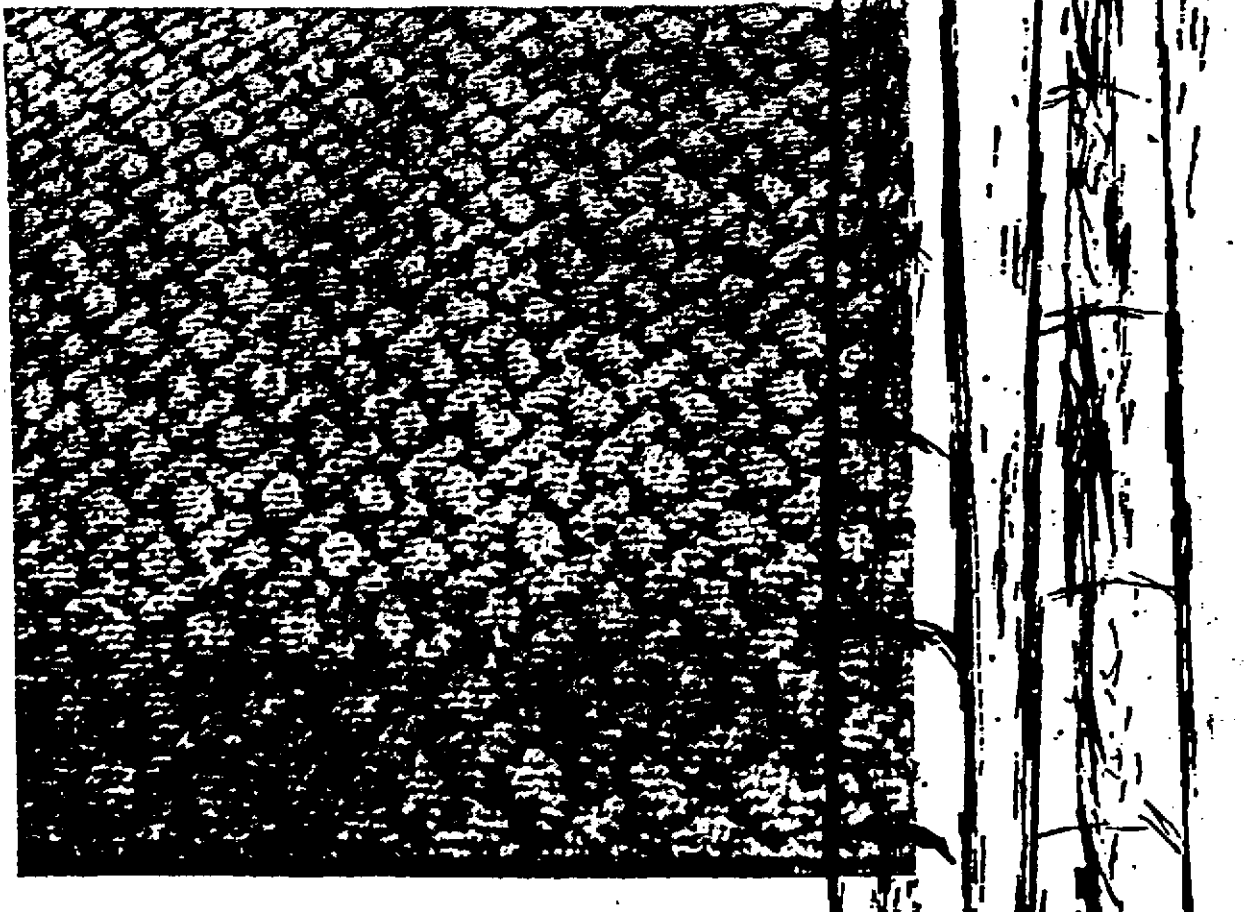
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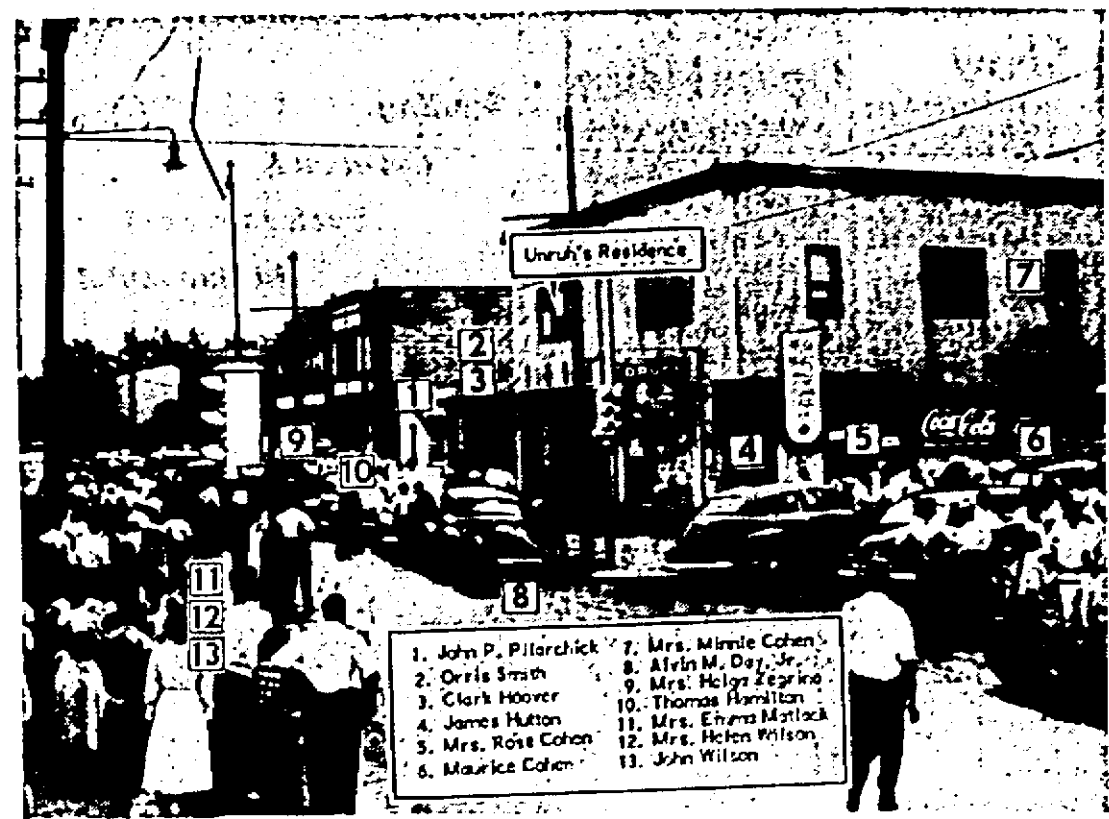
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WHERE THE DEAD FELL ON UNRUH'S DAY OF MADNESS

13 Died in One-Man Massacre 10 Years Ago

By LEE LINDER

CAMDEN, N.J. (AP)—He hated his neighbors.

They tormented him, ridiculed him, laughed at him as he walked quietly, shyly, sometimes aimlessly along East River Ave. where he lived, most of the time carrying the Bible he loved to read.

The hate grew in Howard Unruh. His resentment consumed his every thought until, driven insane, he killed 13 persons in mad, uncontrolled slaughter. Seven of his gun victims were strangers—innocent pawns in his quest for revenge.

The slayings, bloodiest single massacre by one person in American crime history, occurred 10 years ago—on Sept. 6, 1949. It was a sunny, warm morning.

By noontime, for nine different families, it had become a nightmare they never will forget.

Today Unruh, an ex-World War II veteran now 38, languishes alone in a prison cell like room in the Trenton (N.J.) State Hospital.

A HOSPITAL spokesman says he is mentally unchanged from the day he entered. He takes no interest in his surroundings, doesn't participate in hospital activities. But he still reads his Bible, practically the only book he ever picks up.

His only visitor is his mother, who comes every two weeks. His father died six years ago, and his mother now lives with her sister and brother-in-law, the Robert Wonssettlers. "She is very loyal to her son," says Wonssettler.

When the sorrow, hollow-cheeked, bespectacled Unruh was declared insane and admitted to the hospital, the psychiatrists described the case as "dementia praecox, mixed type, with pronounced catatonic and paranoid coloring."

Dementia praecox is a disease, considered incurable, in which the brain cells deteriorate. Feelings of persecution figure strongly in paranoia.

A catatonic person displays little or no emotion. And that description fits Unruh, even back to his school days.

NEIGHBORS variously described him as "queer," "odd," "very quiet," "a fine fellow who didn't bother anyone." None, apparently, knew about his basement target practicing, or that he gave up stamp collecting to collect guns.

His teachers said he was a fair student, but "colorless."

His uncle, Fred Vollmer, said Howard's only pre-war affection was for a mongrel dog; that he had no interest in girls and never went out with them. (But Unruh, when arrested, owned a book on sex education.)

Howard had been a telephone operator and re-

ported in the Army, and his commander said he was "always self-contained."

The witnesses who saw part of the slaughter on River Ave. said Unruh was silent as he sprayed bullets at people; and he didn't appear angry.

Psychiatrists who examined him after the massacre called Unruh mad. If the hospital's doctors ever should find him sane, he'd face the 13 murder indictments still pending against him in Camden County court.

WHAT HAPPENED that Tuesday morning in 1949? How did this crime start?

Minutes before the mild-mannered Unruh went berserk, he threatened his mother with a wrench.

Later she said her son didn't seem to recognize her—"his face was blank"—and she ran out of the house to the home of a nearby friend.

As police reconstruct it, Unruh then seized one of his guns, a German Luger, and stalked slowly and deliberately down River Ave. He had marked for death the men he hated: the shoemaker, the barber, the tailor and the druggist—most of all the druggist who had built a fence that forced Unruh and his mother to walk around several buildings to get to the sidewalk.

Unruh entered the store of John P. Piliarchik, 27-year-old shoemaker, and killed him with one perfectly aimed bullet.

Clark Hoover's barber shop was next. Inside he slew Hoover, 33, but the first bullet Unruh fired cut down fatally 6-year-old Orris Smith, sitting on a hobby horse getting a haircut. A third bullet missed the youngster's mother who cringed on the floor.

THEN ON TO the drugstore—about 50 feet away. Insurance agent James J. Hutton, a stranger, was coming out of the door.

Hutton blocked Unruh's entrance and one well-aimed bullet settled that.

Mrs. Rose Cohen, the druggist's wife, raced into the prescription room in back of the store. But Unruh ran faster, killing her as she screamed hysterically.

Upstairs pharmacist Morris Cohen heard the shots. He jumped through a second floor window onto a shed roof, then dropped 10 more feet to the street, twisting his ankle severely in the leap.

Unruh pumped bullets at the limping Cohen, and the druggist crawled into the gutter and died.

Meantime, Mrs. Minnie Cohen, 63, shoved her grandson, Charles, 12, into a closet after he had failed to make it out the window behind his father.

Unruh killed the grandmother as she cowered behind the bed, covered with a blanket. But the bullets aimed at the closet missed their mark.

As Unruh walked out of the drugstore, reloading his Luger methodically, the score was 7 dead, 2 missed.

Unruh dashed across the street, banged on the locked door of Frank Engel's taproom. Patrons crouched behind the bar as bullets crashed through the glass.

Unruh then spotted a parked bakery truck. He rushed up, shoved the pistol through the open door, fired once. But driver Roxy de Marco had tumbled backwards into the bread boxes and the bullet missed.

MEANWHILE, Engel came out of the taproom and fired at Unruh. The bullet struck the killer in his buttocks and he raced toward the corner.

"Nobody who walked on that street was safe," De Marco said.

Unruh moved to the grocery on the corner and found it locked. He fired wildly a few times, turned away just as a car stopped for a red light at the intersection.

Unruh stepped forward. His pistol cracked three times. Killed instantly were Mrs. Helen Matlack Wilson, 37, and her mother, Mrs. Emma Matlack, 66. Little Johnny Wilson, 10, died 18 hours later.

In wild gunfire at nearby buildings, four others were wounded.

This ended the 20 minutes of madness. Unruh went back to his second-floor room where he reloaded the gun—and waited. A detail of 50 police surrounded the house; a tear gas bomb crashed through the window.

Unruh finally stumbled out, unarmed. Residents came out of hiding with shouts of "lynch him" and "hang him now."

BUT THAT WAS 10 years ago, and gradually the anger and extreme bitterness have died as time passed and the neighborhood changed.

Joseph Silberman, a Philadelphia pharmacist who later bought and remodeled the Cohen drugstore, said five years ago "I get sightseers all the time. And then salesmen and customers tell me how they just missed being in the store at the time of the killings."

But just last week Silberman said nobody is interested in it anymore, and he doesn't want to talk about it.

The Cohen fence that so enraged Unruh is gone now. But that hadn't been the only torment. Unruh told police the neighbors he hated "had been talking about me for some time and making derogatory remarks about my character."

They said so much that Unruh "just made up my mind to kill them."

When he was sent to the mental hospital his mother said worriedly: "He has hay fever. They won't give him enough handkerchiefs there."

Unruh, himself, apparently doesn't care.

A STATEWIDE search failed to produce any evidence of the children's fate. Police gave up hope and within 24 hours, the mother said:

"Yes, I do think he killed them and could have buried them in those 5-gallon hard cans. He was absolutely unpredictable."

- | | |
|-----------------------|------------------------------|
| 1. John P. Piliarchik | 7. Mrs. Minnie Cohen |
| 2. Orris Smith | 8. Alvin M. Day, Jr. |
| 3. Clark Hoover | 9. Mrs. Helen Matlack Wilson |
| 4. James Hutton | 10. Thomas Hamilton |
| 5. Mrs. Rose Cohen | 11. Mrs. Emma Matlack |
| 6. Maurice Cohen | 12. Mrs. Helen Wilson |
| | 13. John Wilson |

Semi-Nude Japanese Girls Are Solid Financial Hit

LAS VEGAS, Nev. (UPI)

An imported group of Japanese performers has struck a solid financial blow for those favoring nude shows on the Las Vegas entertainment strip.

And the show's veteran promoter insists that its "difference" and not its well-lighted, bare oriental bosoms is responsible for its success.

The show, "Holiday in Japan," narrowed the margin in the continuing hassle among casino owners to five nude shows and six non-nude and also brought solvency to a multimillion-dollar casino-resort hotel

which had been closed for two years.

"The show runs for 61 minutes," said Bill Miller, its promoter. "Three minutes have nudity. I feel nudity is only a minor point in the show's success. It's the show's difference which makes it a hit."

In a city full of big names in the entertainment field, the no-name Japanese show—40 women and 20 men—has been packing 'em in at the New Frontier since it opened July 16.

Miller said the show is probably the only one which pays its own way on the strip. Gambling revenue

usually makes up the loss, he said.

The first part of the show has traditional Japanese numbers. It moves in the second half into modern type numbers and touches on rock 'n' roll, bare bosoms ("My Baby Don't Care for Clothes") and a comedy baseball act.

Costumes and props are elaborate and have lots of color and splash.

The most popular act, judging by audience reaction and comment, is a 17th century traditional dance, "Spring Love," done by a couple who present a story of old lovers magically recapturing their youth.

Boy, 17, Kills Self in Jail

BIRMINGHAM, Mich. (UPI)

Funeral services will be held next Tuesday for a 17-year-old boy who killed himself in jail after being caught trying to steal money he said was to help his cancer-stricken father.

Police, however, said Richard Bielby, oldest of three children in the Bielby family, had had previous trouble with authorities.

His father, Kenneth Bielby, was under treatment for abdominal cancer and other illness at William Beaumont Hospital in Royal Oak.

According to police, Richard Bielby Friday went to a gasoline station and took a cash box containing \$200 to the lavatory where he tried to open it. An attendant discovered him and called police.

RICHARD TOLD them he wanted to get the money because he feared the family was running out of money because of his father's illness, and was in danger of losing their home in fashionable Bloomfield Township.

He was lodged in jail while his story was checked. A short time later, a jailer making the rounds, found Richard hanging from the cell door with his shirt as a noose around his neck.

Authorities said Richard had been in trouble before on theft charges, including a stolen car. They knew him as moody and strange.

THE FATHER, who six months ago had to give up a well-paying job as a manufacturer's representative, because of his illness, heard the news from his physician, Dr. Harry Lichtwardt, of Birmingham. Dr. Lichtwardt said he "took it very well" but was depressed.

He said a decision might be made Monday whether the father would be allowed to leave the hospital to attend his son's funeral.

Plane Cracks Up, No One Injured

HONOLULU (AP)—A passenger plane from Seattle and Portland crash-landed at Honolulu International Airport Saturday but no one was injured.

The nose wheel of a Northwest Orient Airlines DC6 collapsed as the four-engine aircraft touched down. Rain apparently prevented an outbreak of fire.

USS HALSEY

Ship Being Named for Admiral

WASHINGTON (AP)—A new guided missile frigate will carry the name of the late Fleet Adm. William F. Halsey.

The Navy is honoring Halsey's memory by assigning his name to the frigate DLG-23, on which construction will start in December at the San Francisco Naval Shipyard.

Halsey, carrier task force admiral of World War II, died Aug. 16.

The guided-missile frigates are a new class, designed to use the Terrier missiles in air defense.

Dramatic Space Venture by Russ Is Believed Near

LONDON (UPI)—The 10th World Astronautical Congress ended Saturday with many delegates of the opinion that Russia is completing plans for some dramatic space venture—probably shooting a man 200 or 300 miles into space in an up-and-down rocket.

The Russians have been maintaining close security on their space plans but Western scientists have been piecing together scraps of information. These add up to something big in the wind inside the Soviet Union.

The last Russian satellite, Sputnik III, was fired in May. Since then there has been nothing—a long time in the eyes of Western observers.

"I wish I knew what they were up to," commented a high American official connected with the U.S. satellite program.

THE SECRETARY of the British Interplanetary Society, L. J. Carter, thought the Russians might next try a manned space probe.

"We must remember the Russians sometime leapfrog developments, so instead of more scientific satellites they may try a ballistic trajectory with a man," Carter declared.

The three-man Russian delegation, gave only meager clues.

Prof. Leonid Sedov, head of the Soviet delegation, said the immediate Russian program, he included unmanned probes of the moon and around the moon. Then there would be, he said, a man in a rocket or try to orbit one during the International Astronautical Congress, he said. "But in Buenos Aires the Russians claimed they would fire a man in a rocket or try to orbit one during the International Astronautical Congress, he said. "But in Buenos Aires the Russians claimed they would fire a man in a rocket or try to orbit one during the International Astronautical Congress, he said."

Another of the scientists who believed the Russians are up to something is Dr. Harald J. Von Beckh, technical director of the Aeromedical Field Laboratory at Holloman Base in New Mexico.

He said he talked recently with Russian scientists involved in space medicine at the International Physiological Congress at Buenos Aires.

"I made a bet that Russians would fire a man in a rocket or try to orbit one during the International Astronautical Congress, he said. "But in Buenos Aires the Russians claimed they would fire a man in a rocket or try to orbit one during the International Astronautical Congress, he said."

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Bid to Bar Gov. Long Failure

BATON ROUGE, La. (UPI)—The State Democratic Central Committee defeated an effort Saturday to bar Gov. Earl K. Long from running for re-election. But the committee ordered him to resign within 10 days if he wants to qualify for the Dec. 5 gubernatorial primary.

LONG, HIMSELF, voted for the resolution requiring him to resign by Sept. 15 to get around a constitutional prohibition against a governor succeeding himself in office. An unsigned copy of his resignation lay on his desk in the capitol.

The Central Committee also passed by a 77-7 vote a resolution demanding that Paul Butler resign as National Democratic Chairman. It accused Butler of having "narrow, bigoted and highly sectional views... (that are) promoting party disunity."

LONG HAS BEEN running hard for governor since fighting his way out of three mental wards earlier in the summer. The 64-year-old governor, brother of the late U.S. Sen. Huey (Kingfish) Long, was committed by his estranged wife, Blanche, to a mental ward at Galveston, Tex. last May 30, but won freedom from that hospital and two more in Louisiana.

The committee passed, 93-1, a resolution by committee member N. B. Carstarphen of Shreveport requiring Long to resign as governor by Sept. 15 if he really wants to run again.

U.S. Aide in Taipei

TAIPEI, Formosa (UPI)—Charles H. Shuff, U. S. deputy assistant secretary of defense, arrived Saturday with a group of Pentagon officials for a three-day study of the American military aid program in Nationalist China.

schedule we have—animal orbits in 1960 and human ones in 1961."

Von Beckh added that he did not necessarily believe the dates given him. His own opinion is that the Russians will try earlier.

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Workingmen Take Rest on Annual Holiday, Accomplishments Lauded by Union Leaders

Long Beach area workmen rested this weekend as leaders in government and unions saluted their accomplishments. In observance of Labor Day, 1959, local union



CARLTON WEBB

leaders pointed to giant strides during the past year which have resulted in shorter working hours and greater pay for the toilers.

A New York City carpenter, Peter J. McGuire, is credited with the idea in 1882 of setting aside a special day of the year in tribute to the workingman. Congress later officially authorized the holiday.

At the beginning, the labor force observed the holiday by staging huge parades down community streets.

BUT THE parades gradually were abandoned when it was discovered that the workingmen, like everyone else, preferred the beaches and mountain recreational

spots over a long walk on hard pavement.

And, too, according to records, there was some dispute over the labor man marching under a hot sun while his non-union brethren enjoyed the spectacle from a shady viewpoint.

Carlton E. Webb, secretary of the Long Beach Building and Construction Trades Council, in reviewing the past year, said:

The most significant advances of this year in labor have been the liberalization of vacation pay and the pension, the supplemental unemployment benefits as well as higher wages throughout the state.

"State legislation has resulted in vast improvement in workmen's compensation, disability and

unemployment benefits.

"THE HARMONIOUS relationships with management has contributed to this progress in high degree."



ALEX GROULX

Alex Groulx, president of UAW Local 148 at the Douglas Long Beach plant, labeled the "new unity and cooperation" between the UAW and the International Assn. of Machinists as a major accomplishment.

"This unity should result in greater advances for our Douglas unions than we've had in a long time," he said.

M. R. Callahan, secretary of the Bartenders and Culinary Workers union, pointed out the gains in health and welfare as the most significant.

"Our members generally come from the lower income groups and, before this plan, it would take them years to re-

cover from a financial loss stemming from a serious illness in the family," he said.

Other labor leaders were not available for comment. They were resting.



M. R. CALLAHAN

Passport-Limiting Bill Due for Vote

WASHINGTON (UPI)—Democratic Leader John W. McCormack ordered Saturday that the House act Monday on legislation to deny passports to persons who have promoted the Communist cause in the past nine years.

The bill, approved Friday by the House Foreign Affairs Committee, also would allow the President to set yearly limitations on areas where Americans can travel abroad. It would permit him to ex-

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Odd Light Seen Over S. England

LONDON (AP)—Airline pilots, Coast Guard groups and ordinary stargazers Saturday night reported seeing mysterious light in the sky over southern England.

Capt. Herbert Bailey, pilot of a British European Airways flight from Paris to London, said he saw "a very vivid green line followed by an equally brilliant red flash, which cut horizontally over the sky."

"IT WAS NOT moving too fast but at one time the light filled a third of my cockpit window," he added. "I should say it was about 20,000 feet from the ground. After a few moments it gradually broke into sections which shot off at a tangent."

A group of late golfers at Daventry in the south Midlands described a bright green light passing quickly across the sky. They said it burst into five or six fragments which burned brilliant white and then disappeared.

COAST GUARDS on the English Channel reported they at first thought the light was a distress rocket. Two lifeboats set out to search but came back without finding anything.

The Air Ministry said the light may have been a meteorite.

Bailey agreed. "A meteorite it must have been—but I've never seen one like it before," he said.

Khrushchev Trip to S.F. to Take Rail

WASHINGTON (UPI)—The schedule for Soviet Premier Nikita Khrushchev's railroad trip from Los Angeles to San Francisco this month reads like the speech-making tour of an American politician.

Khrushchev and his party, accompanied by about 250 reporters, will leave Los Angeles at 8:30 a.m. Sept. 20 and arrive in San Francisco at 6:45 p.m. the same day. Stops will be made at Glendale, Santa Barbara, San Luis Obispo, Salinas and San Jose.

The trips between Los Angeles and San Francisco Sept. 20, and between Washington and New York on Sept. 17 are the only ones Khrushchev will make by rail. The rest will be by air and automobile.

Atomic Cannon's Blast No Cause for Complaint

GRAFENWOEHR, Germany (AP)—Atom Annie, the big U.S. atomic cannon, won her battle Saturday with the Bavarian farmers.

The farmers near this U.S. training area complained that every time the gun went off it shook up their houses. They asked the state claims office for "damage from detonation pressure."

The claims office ordered noise and air pressure from the firings measured with precision instruments, then returned this verdict: the farmers' houses are shaken no more than if a truck had passed by.

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- ARDEN'S DRESS SHOP 247 Pine Ave.
- BARKER BROS. Broadway at Locust
- BISHOP & MALCO Pine at Fourth
- CAREER GIRL SPORTSWEAR Corner 4th and Locust
- GENE'S SMART SHOP 450 Pine Ave.
- GRAYSON'S LADIES' READY-TO-WEAR 243 Pine Ave.
- HARTFIELD'S 421 Pine Ave.
- JO-KAYE HOUSE OF FASHION 401 Long Beach Blvd.
- S. H. KRESS 449 Pine Ave.
- LAWSON JEWELERS 250 Pine Ave.
- LERNER'S 501 Pine Ave.
- LEVIN'S MEN'S WEAR 316 Pine Ave.
- McMAHAN FURNITURE STORES
- MODERN WOMAN 436 Pine Ave.
- J. J. NEWBERRY'S 433 Pine Ave.
- J. C. PENNEY Fifth and Pine
- SEARS, ROEBUCK & CO. 450 Long Beach Blvd.
- LEO SHULTZ 7th and Long Beach Blvd. 1st and Long Beach Blvd.
- WOOLWORTH'S 345 Pine Ave.
- ZUKOR'S 235 Pine Ave.
- CHICKEN PIE SHOP 737 Pine Ave.

SERVICE CLUBS

Buffum to Speak at Rotary Meet

ROTARY CLUB—Wednesday noon, Lafayette Hotel. Harry Buffum, chairman. Speaker: Harold Quinton, chairman of the board, Southern California Edison Co., member of the board of trustees of USC and National Industrial Conference Board.

EXCHANGE CLUB—Wednesday noon, Lafayette Hotel. Earl Veenstra, chairman. Film, "The Widest Horizon," describing America's position in the space race.

LAKEWOOD ROTARY CLUB—Thursday noon, Lakewood Country Club. M. Ross Bigelow, chairman. Speaker: U. S. Rep. Craig Hosmer.

LYONS CLUB—Friday noon, Wilton Hotel. Mayor Raymond C. Keeler, chairman. Speaker: U. S. Rep. Craig Hosmer.

OPTIMIST—Thursday noon, Lafayette Hotel. Ron Freeman, chairman. Speaker: John Kimbrough, with film on the 500-mile Indianapolis Race.

KIWANIS CLUB—Tuesday noon, Lafayette Hotel. Mal-

colm Epley, chairman. Speaker: U. S. Rep. Craig Hosmer.

SERTOMA CLUB—Thursday noon, Lafayette Hotel. G. O. Tollefson, chairman. Speaker: Charles A. Benson, of Western Electric Co.

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WORLD NEWS BRIEFS

Girl, 10, Revives
Dying Sister, 2

ST. PAUL, Minn. (UPI)—A 10-year-old girl who once had heard of a life being saved by mouth-to-mouth resuscitation played a hunch and breathed life into the limp body of her two-year-old sister who had stopped breathing.

Linda Kay Gibson revived her sister, Joyce, while their mother—unaware of what Linda Kay was doing—frantically tried to telephone a doctor and police for help.

Joyce, ill with a high fever, appeared to be dead. Ten minutes after Linda Kay started breathing into Joyce's mouth the little girl was breathing normally again.

Linda Kay said she remembered that her mother, Mrs. Eugene Gibson, once told her about a newspaper story that told of someone's life being saved that way. "So I thought it might work with Joyce," she said.



LINDA KAY AND JOYCE
She Played a Hunch

Store Owner Loses Last Gunfight

LOS ANGELES (UPI)—A liquor store owner who carried a gun after being victimized in a dozen previous hold-ups since 1952 was shot to death early Saturday in an attempted robbery.

Police said Sidney Groch, 35, seriously hurt in 1954 in a gunfight with three other men, was wounded fatally when he reached for his revolver. Although shot in the head, Groch critically wounded the killer's partner before collapsing.

Sheriff's deputies of the Firestone substation said the wounded man, identified as James W. White, 31, an ex-convict, was dropped off at General Hospital. The slayer and another man fled and were being sought.

Morse Stalls Senate Closing

WASHINGTON (UPI)—The Senate's adjournment rush was stymied Saturday night by Sen. Wayne Morse (D-Ore) who openly declared "parliamentary war" against Senate Democratic Leader Lyndon B. Johnson.

Morse, by a series of objections, disrupted operations of the chamber throughout the day. Both the House and Senate had met in unusual Saturday sessions as part of a drive to wind up their business by next weekend in advance of Soviet Premier Nikita Khrushchev's visit.

Seven hours after the Senate met at 11 a.m., Morse had succeeded in blocking any significant floor action. By using Senate rules and objecting to unanimous consent requests, he had forced Johnson to call recesses of varying lengths.

Gas Asphyxiates Mother, 5 Tots

TOWNSEND, Wis. (UPI)—A mother and five children died of asphyxiation when an automatic shutoff valve failed to work and gas from a refrigerator filled their summer cottage.

Mrs. Gloria Rovge, 32, was found unconscious and dying and her children, ranging in age from nine years to 18 months, were found dead Friday night in their cabin on McCastlin Creek six miles northwest of here.

Mrs. Rovge died Saturday in a Laona, Wis., hospital. The other victims were Kathleen Ann, 9; Christopher Anthony, 7; Cynthia Angela, 5; Kenneth Arthur, 3, and Caroline Antonette, 18 months.

Sharp Aftershock Hits Park

WEST YELLOWSTONE, Mont. (UPI)—A sharp after-shock of the Aug. 17 killer earthquake jarred central Yellowstone National Park early Saturday, alarming vacationers but causing no serious damage.

Sleeping campers were awakened at 5:10 a.m. at Canyon, a resort in the center of the park. Cafeteria dishes there were broken, but no other damage was reported.

Ship Arrivals, Departures

ACTIVE VESSELS IN PORT				
Vessel	Origin	Operator	Due to Sail	For
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 7	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 8	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 9	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 10	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 11	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 12	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 13	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 14	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 15	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 16	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 17	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 18	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 19	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 20	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 21	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 22	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 23	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 24	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 25	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 26	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 27	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 28	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 29	San Francisco
Arcturion (Panama)	San Francisco	Arcturion Line	Sept. 30	San Francisco

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LONG BEACH OSTEOPATHIC HOSPITAL TO BE COMPLETED WITHIN A YEAR

Plans Pushed for Addition
to L.B. Osteopathic Hospital

By GEORGE WEEKS

The last of the city's major hospital extension contracts will be awarded next month.

City Manager Sam E. Vickers announced his office will open bids Oct. 13 for construction of a \$1,160,000 addition to Long Beach Osteopathic Hospital.

The building will be completed within a year, bringing to a conclusion the city's share of the \$10.5 million health and hospital

program authorized by the voters in the bond election of February, 1956.

Final plans prepared by a group of Long Beach architects have been given City Council approval.

They provide for a two-story, basement and pent-house structure with 46,864 square feet of floor area and a capacity of 98 beds as an addition to the existing hospital at 2276 Pacific Ave.

Other facilities include a

physiotherapy center and an assembly hall, cost of which will be shared equally by the city and the hospital corporation.

The building will be air-conditioned and equipped to pipe oxygen to all bedrooms. Interior walls will be enameled over plaster.

Vickers estimated the contract cost to the city at \$1,040,981, supplemented by \$119,242 from the hospital corporation. Incidental costs such as architect fees

and land acquisition also are to be charged to the city.

Hugh R. Davies & Associates head the architects. Others in the group include Palmer W. Power, Delma J. Daniel, George M. Montherth and Jack J. Strickland.

Other units in the hospital program are the Memorial Hospital, now 72 per cent complete and scheduled to open in mid-1960, and the addition to Community Hospital. The latter

is virtually complete and due to be placed in service this year, although remodeling of the existing building will continue into next year.

City bond funds have been allocated on the basis of approximately \$6,650,000 to Memorial, \$2,570,000 to Community and \$1,260,000 to Osteopathic.

Each of the projects is augmented by private funds, bringing the expected total outlay to around \$15 million.

Legion Book
Group to Eye
DAR Protests

JACKSON, Miss. (AP)—Mississippi's American Legion will set up a committee Tuesday to decide what to do about 44 state public school textbooks the Daughters of the American Revolution calls unsatisfactory.

The DAR claims the books tend to promote the United Nations, the idea of one world, labor organizations, and desegregation.

The Legion Book Study Committee—set up by the state convention—will check the DAR findings and the 44 books before making its own recommendations to the state American Legion Executive Committee.

Mrs. H. A. Alexander of Grenada, state chairman of the DAR National Defense Committee, declined comment on DAR findings pending:

1. Preparation of the 44 books for public display in Jackson, the DAR plans to paste inside the books' covers the DAR findings.

The national DAR listed as unsatisfactory 176 books used in the nation's schools. From this list, the state DAR picked the 44 used in Mississippi and will add its comments after completion of a study.

A report from Sen. James Eastland (D-Miss.) on patriotic integrity of the authors and the authors of books recommended for additional reading and listed in bibliographies.

STAR GAZER

DATE	TIME	PLANET	ASPECT	REMARKS
SEP. 21	10:15	MOON	CONJUNCT	MOON
SEP. 22	10:15	MOON	CONJUNCT	MOON
SEP. 23	10:15	MOON	CONJUNCT	MOON
SEP. 24	10:15	MOON	CONJUNCT	MOON
SEP. 25	10:15	MOON	CONJUNCT	MOON
SEP. 26	10:15	MOON	CONJUNCT	MOON
SEP. 27	10:15	MOON	CONJUNCT	MOON
SEP. 28	10:15	MOON	CONJUNCT	MOON
SEP. 29	10:15	MOON	CONJUNCT	MOON
SEP. 30	10:15	MOON	CONJUNCT	MOON

6 Loyola U. Youths End
Raft Trip; School Starts

HANNIBAL, Mo. (AP)—Six short their raft trip down the Mississippi so that they can make it back to the school for the start of the fall term.

The six youths, who left Hannibal Aug. 12 and intended to go all the way to New Orleans, made it only as far as Memphis, Tenn., where they sold their raft to a fisherman.

They were back in Hannibal Saturday, preparing to depart for Los Angeles. The key they had planned to give to the New Orleans mayor went to the mayor of Memphis instead.

Members of the group are Corrin McGrath, Stan Zelesky, Tony Kramer, Dennis Frawley, Alan Kumamoto, and Carlos Salazar.

SHOT BY DOG

Man Dies
in Gun
Accident

GREENWILL SPRINGS, La. (AP)—A dog accidentally shot and killed a man Saturday. J. B. Fairchild, 62, employed nearly 40 years by the Livestock Brand Commission, was rounding up some cattle at his home near Sandy Creek.

Driving slowly down the road with his two dogs following he stopped to talk to Robert Buhler, a friend, and started to drive on.

Out of sight of Buhler, he noticed his two dogs were not following and stopped to call them.

ONE, IN THE HABIT of riding in the back seat, jumped in as the second dog approached the car. The dog landed on Fairchild's 12-gauge shotgun, discharging it through the open door of the car and striking him below the stomach.

He screamed out to Buhler "I'm shot" and fell in a roadside ditch. Buhler called Fairchild's son, Dr. Jesse Fairchild. The son arrived but was unable to save his father who died within 30 minutes.

East Baton Rouge Parish Coroner Chester Williams ruled the death accidental.

Famous Judge Dies

PITTSBURGH (AP)—Judge Gustav L. Schramm, 61, nationally known authority on juvenile court problems, died Saturday of a heart attack at his Pittsburgh home.

Record
Shipment
of Steel

The largest single shipment of foreign steel products ever recorded at Los Angeles Harbor is being unloaded at Berth 224 from the Republic of China freighter, New Kaohsiung.

Seventy per cent of the 6,000 tons of steel pipe, wire, angles and reinforcing rods is from Japan, the balance from Taiwan. The record shipment will take 11 days to discharge, according to the agent, General Steamship Corp.

STEEL IMPORTS were climbing even before the domestic steel strike, General Manager Bernard J. Caughlin said. The total for the 1958-59 fiscal year was 203,090 tons, compared with 130,000 tons the preceding year.

The climb was steady during 1959's first six months from 11,453 tons in January to 28,172 tons in June, Caughlin said.

There has been a similar increase in intercoastal steel receipts, with 13,555 tons arriving in January, rising to 35,301 tons in May and 23,439 tons in June. Total for the fiscal year was 210,439 tons.

SOMEONE IS WAITING for the chance to buy your business. Salestake them with a Classified "Business Opportunity" ad now. Phone JIE 2-5959.



DONNELL CULPEPPER
Heads DU

Luncheon
Thursday
for Ducks

Albert B. (Bert) McKee Jr., of Pasadena, chairman of the Southern California Ducks Unlimited Committee, announced Saturday that Donnell Culpepper, outdoor editor of The Independent, Press-Telegram, has been appointed Long Beach chairman for DU.

DU OF THE UNITED STATES is an organization that raises money from American waterfowl hunters and channels it to DU of Canada. It is used for restoring lakes, marshes and waterlands, where ducks and geese propagate in the summer breeding season.

McKee and Culpepper planned a luncheon for next Thursday when they will meet a group of local waterfowlers interested in the perpetuation of the ducks.

Culpepper, in accepting the Long Beach chairmanship, said:

"No one, not even a score of persons, could fill the shoes that Bill Reid wore when he was beating the drums for the ducks. But I am sure that hunters, and even non-hunters just interested in waterfowl, will continue to rally around the DU flag. Every sportsman knows what DU means."

"DU NEEDS YOUR help now more than ever because of the great 1959 drought. The duck population again has decreased because waterlands have dried up. Canada plans to do more work, but needs money."

"The opportunity comes on the night of Sept. 15 when DU supporters meet at the Huntington Sheraton Hotel in Pasadena to honor Premier and Mrs. Ernest C. Manning of Alberta."

"Reservations will be limited to 800 and dinner tickets are available at \$25 per plate. Net proceeds will go to DU. There will be many prizes and the new movie, 'Marsh Harvest,' will be shown for the first time in Southern California."

Tickets are available at DU headquarters, 524 S. Rosemead Blvd., Pasadena, or from the Long Beach chairman.

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of 1248 Melrose St., L.A. "I spent hundreds of dollars on shots and pills, but found no relief until I found G. S. Chan's Herbal Therapy. After the first treatment, I began to feel better. In four months I was no longer suffering from asthma. It shows how I feel today, I am happy, healthy and I am able to help you, by all means, try this simple, effective method and you will be surprised."
"My Stomach Doesn't Bother Me Anymore," Says Juan Madala.
of Fico, Calif. "Several doctors have treated my sour and peasy stomach without much help. Through the aid of G. S. Chan, the Chinese Herbalist, the Herbal Therapy Method has done me more good for my stomach trouble than any other methods I have tried. I highly recommend you to Natural Way to health."
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LOCAL NEWS BRIEFS

New Jerseyites
Schedule Meet

New Jersey-California Organization invites all New Jerseyites and friends to attend its meeting Sunday, Sept. 13 at 12:30 p. m. in West Hollywood Park Auditorium, 647 No. San Vicente Blvd. Potluck dinner will be served.

Two films, "Life in the Desert" and "Yours is the Land," will be shown to the Long Beach Mineral and Gem Society at its meeting Wednesday at 8 p. m. in the Belmont Recreation Center, 4104 Allin St.

Two Old Folks Rallies in support of a current statewide petition drive against the controversial responsible relatives laws are scheduled in Long Beach. Progress of the drive will be reported to the Long Beach Social Group, Monday, Sept. 14 and Monday, Sept. 23 at Linden Hall, 208 Linden Ave. Another meeting will be held Monday, Sept. 21, at 1:30 p. m. in Machinists Hall, 723 Elm. California Institute of Social Welfare is sponsor of the drive.

All States Society of Long Beach has scheduled five meetings for the coming week: Tuesday—North Dakota State Society, 350 E. Ocean; Thursday—Arizona State Society, 208 Linden Ave.; Friday—Illinois State Society, 728 Elm Ave.; Saturday—Indiana State Society, Bixby Park; and Washington Oregon, Silverado Park. All meetings begin at 6:30 p. m.

Joe Littlefield, prominent Southland garden consultant, will address the Lakewood area branch of the California National Eucalypt Society, Tuesday, at 8 p. m. in the American Legion Hall, 5338 Parkcrest Ave., Lakewood.

Littlefield has appeared on television the past eight years and has spoken to over 200 garden clubs annually.

Hemispheric College
of Arms Considered

WASHINGTON (UPI)—The United States and 20 other American republics are considering the idea of setting up a hemispheric "West Point" to bolster their joint military efforts.

It would be known as the Inter-American Defense College and would probably be located in some country other than the United States.

The idea was outlined recently by Marine Corps Gen. Lemuel C. Shepherd, who is retiring as chairman of the Inter-American Defense Board. The board plans the collective defense of the Western Hemisphere.

Shepherd reported that the 21 participating nations have the proposal under study and will come up with a decision in three months.

THE UNITED STATES favors the idea and both Argentina and Colombia have expressed interest in having the proposed institution in their countries.

Shepherd discussed creation of the school during a trip to nine South American countries and Mexico. He said it would serve as an institution of advanced studies and explained its mission this way:

"To conduct courses of study on the Inter-American system and the military, economic, political and social factors of what constitute essential components of inter-American defense in order to enhance the preparation of selected personnel of the armed forces of the American republics for undertakings of international cooperation."

SHEPHERD DECLINED to comment on a proposal being made currently by Sen. George A. Smathers (D-Fla.) that the organization of American states create an inter-American police force. Shepherd said, however, that he did not think it would be easy to put Smathers' proposal into effect.

Not all of the 21 nations, Shepherd said, have defense forces for the same purpose, and in some cases, their defense can't be met by an inter-American force designed primarily to contain outside aggression.

Death Notices

VELLINGA (Lakewood)—Jankje, 78, of 6162 Eastbrook Ave., died Friday. Surviving are son, Paul; daughter, Adriette Hikel, four grandchildren; two brothers, William and Jake Vandenberg. Services Tuesday, 11 a.m., Bellflower Mortuary Chapel.

COBLER—Elsie M., 69, of 5366 E. Broadway, died Friday. Surviving are husband, J. W. Cobler; two daughters, Mrs. Billie Shaffer and Mrs. Jean Walker; son, Lee; brother, Harry Clark. Service Tuesday, 10 a.m., B. W. Coon Funeral Home Chapel.

BRANDHUBER—Walter H., 69, of 200 Nieto Ave., died Saturday. Surviving are wife, Ina A.; sister, Mrs. Bertha Roberts; stepdaughter, Mrs. June Bettincourt. Funeral service Wednesday, 11 a.m., B. W. Coon Funeral Home Chapel.

ALM—Mary E., 65, of 412

Platt St., died Saturday. Surviving are husband, Vernon; daughter, Mrs. James Riewer; sister, Mrs. Loretta Mitchell; brothers, William, Edward and Henry Jones. Services Wednesday, 2 p.m., Sunnyvale Memorial Chapel, Spangberg Mortuary directing.

ARCHER—Evelyn A., 84, of 260 Temple Ave., died Thursday. Surviving is sister, Gladys Widdowson; three nieces, one nephew. Memorial service, Monday, 2 p.m., St. Gregory's Episcopal Church. Sheelar-McFadyen directing.

KIMBROUGH (Compton)—Service and interment for Isom Kimbrough, 40, of 12303 Elva Ave., was held recently in Buffalo, N.Y. Harris Mortuary of Long Beach was in charge. He was a truck driver for the City of Long Beach. Surviving are wife, Thelma; son, Harold Gene; parents, Mr. and Mrs. Ishem Kimbrough; brothers, Sylvester.

Tommy Lee, LeRoy, Elvin and Calvin; sisters, Mrs. Catherine Strain and Mrs. Mattie Carr.

WESTBY—Marie Josephine, 3208 Kallin Ave., died Friday. Surviving are husband, Adolph C.; sons, Virgil, Waldemar and Darwin; daughter, Mrs. Mary Jane Parke; three grandchildren; and two great grandchildren. Services Tuesday, 3 p.m., Holton and Son Chapel.

WALKER (Downey)—Diane D., 2, of 9527 Adorie St., died Friday. Surviving are parents, Mr. and Mrs. William

Walker; sister, Connie Lou; brothers, William, Robert, Richard and James; grandparents, Mrs. Gertrude McFarland, Mr. and Mrs. John Feier; great grandparents, Mrs. William Peter and Mrs. M. L. Lokker. Services Tuesday 2 p.m., White Funeral Home Chapel, Bellflower.

ROBIDOU—Paul S., 60, of 3229 Charlemagne Ave., died Friday. Surviving are wife, Molly; daughter, Mrs. Lucille Lewandowski; brothers, Stanley and Frank; sister, Laura. Services Monday, 7 p.m., St. Cornelius Church, Mass Tuesday, 9 a.m. Sheelar-McFadyen directing.

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REG. 30c CAMPUS CLASSIC SOX Soft combed cotton. Triple roll cuff, nylon reinforced heel and toe. White only. Sizes 8-10 4 pr. 1.00	REG. 98c MEN'S BAN LON SOX Made of texturized nylon. Machine washable. Assorted colors. One size fits all 3/2.00	69c VALUE COTTON BRIEFS. Durable fine combed cotton and rayon blend made for comfort and absorbency. Machine washable. Elastic or band brief. White and pastel colors. Sizes 5, 6, 7. 59c	VALUES TO 24.98 PROM and PARTY DRESSES. Group of short and long formal, fine styles, many beautiful fabrics and colors. Sizes 8 to 18. 7.00 to 19.88	VALUES TO 22.98 LADIES' SUITS. New York styled suits. Some washable drip-dry. Perfect for California wear. Assorted colors & styles. Junior, Misses' & 1/2 sizes. 8.77 to 15.77
REG. 2.98 SEAMLESS LEE TIGHTS Knit entirely of stretch Nylon... designed for school and campus. Black, red, blue. Sizes S, M, L. pr. 1.99	SPECIAL—JEWEL BOXES Complete with liftout drawer. In three colors... Pink, blue or white. 1.00	REG. 3.98 SOFT PETTICOAT. Nylon tricot forso with three tiers of soft fullness over a flared underskirt in nylon tricot. White. Sizes S, M, L. 2.99	REG. 3.98 BLOUSE Cotton Print by Arlene with 3/4 sleeves in red, spice or black trim. Sizes 32 to 38. 1.99	REG. 15.98 CENTURY SKIRT Black wool basic. Completely lined, contour cut for perfect fit. 11.99
BOYS' COTTON SOCKS REGULAR 49c PAIR 39c PR. Fine combed cotton sock and crew top sock. Large assortment of patterns and colors. Sizes 7-10 1/2.	BOYS' SWEATER SHIRT REGULAR 3.98 2.99 Styled with convertible collar and Contrast Trim Lambs Wool and Orlon Blend. All popular colors. Size S, M, L. (8 to 18).	BOYS' WESTERN JEANS REGULAR 2.98 2.49 Full weight, 13 3/4-oz. denim. Riveted and bar-tacked at strain points. All sizes. 6 to 18 Regular, slims & huskies.	GIRLS' COTTON BLOUSES REGULAR 2.99 1.99 Pressless cotton. Little or no ironing. Roll-up and 3/4 length sleeves. Sizes 7-14.	LADIES' 6-WAY PERSONALITY SUIT REGULAR 19.98 16.98 Tweed look for Fall. Beautiful shades of Blue, Red or Green. Sizes 8-18.

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BOYS' PAROCHIAL CORDS. Sizes 6 to 10, 3.98; 12 to 14, 4.98. Crompton's hard wearing corduroy in salt and pepper or brown. ... Huskies 5.98	REG. 2.98 BOYS' SPORT SHIRTS. Wide choice of patterns, styles and colors. Famous maker, short sleeves. Sizes 8 to 18 1.99	REG. 2.59 3-PC. BATH MAT SET. Decorative colors for your bathroom. Consists of contour mat and lid cover. Pink, green, turquoise and maize. 1.99	REG. 15.98 CELLACLOUD FILLED SLEEPING BAG. 4-lb. with sturdy poplin cover. Plaid flannel lining. 100-inch zipper 11.99	REG. 5.95 BATH SCALE. Made by Continental Mfg. Co. Easy to read. Has handle. White only. 3.99
REG. 3.98 BOYS' SWEATERS. V-neck pull-over in lambswool and orlon. Hand washable. ... Assorted sizes and colors. 2.99	REG. 6.98 MEN'S BUCK OXFORDS. With ripple sole. Sizes 6 1/2 to 11, D width. 4.99	REG. 79c TERRY TEA TOWELS. Fine quality in screen printed, line-free terry cloth. Super absorbent, many multi-color patterns to choose from 2 for 88c	REG. 4.49 PORTABLE BRAZIER. Table top Brazier with 13 1/2" diameter, heavy gauge steel bowl. Copertone color. Adjustable grill 3.49	REG. 7.95 CLOTHES HAMPER. All metal. Well ventilated. Available in four colors. 5.99
REG. 1.98 FUSED KNEE JEANS. Knees guaranteed for life of jeans. Vol-dyed for no-white knees. Sanforized. Reg. or slim. Sizes 4 to 12. 1.69	REG. 6.98 CHILDREN'S STURDY STRAPS. Some reversible in black, brown or red with neolite soles—ideal for school. Sizes 8 1/2 to 3, B and D widths. 4.98	REG. 7.98 DENIM CAR SEAT COVERS. Heavyweight sanforized denim cover-all auto seat covers. Three styles fit all popular models 5.98	REG. 169.50 ADLER SEWING MACHINE. Model No. 152. Portable. Life-time guarantee. 3 ONLY 89.80	REG. 39.95 TRANSISTOR RADIO. Six transistors including case, ear-phone jack and battery. 29.99
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SUMMER OF SUNSHINE ON THE WANE FOR YOUNGER FOLK

School Days Are With Us Again

A summer of sunshine today is waning as Long Beach tots, teenagers and adults prepare to troop back into the classrooms.

Here are the latest developments along the school front:

Long Beach State College, gearing for an upswing of 1,000 in new student population, was anticipating a total enrollment of 11,000 with the beginning of classes Sept. 21.

The University of California Extension in Long Beach announced an expanded program of 21 evening adult classes, beginning Sept. 14.

On the brighter side

—for the students—Corina Taborga, 19, Miss Bolivia in the 1959 Miss Universe Contest, enrolled in the Long Beach City College General Adult Division.

SHE WILL ATTEND a beginning English class twice weekly at the West Adult Center, 1794 Cedar Ave. School officials said they expected the enrollment for that class to smash previous records.

Meanwhile, officials of the Long Beach Unified School District—serving Long Beach, Signal Hill, Avalon and parts of Lakewood—issued registration data for grammar

and high schools whose classes begin Sept. 14.

Each of the elementary schools in the district will accept enrollment of new pupils on Thursday.

Junior and senior high schools will enroll new pupils Tuesday, Wednesday and Thursday. Hours are from 9 a.m. to 12 noon and 1 to 3:30 p.m.

PREREGISTRATION

will continue from Tuesday through Thursday for new day students at both the Business and Technology and Liberal Arts divisions of Long Beach City College.

Liberal Arts evening preregistration will be held from 6:30 to 9 p.m. Wednesday and Thursday in the Lakewood campus women's gymnasium.

There is no advance

enrollment for General Adult Division students or for BTD evening classes.

School district officials predict that a record enrollment of 71,000 students will result before the end of the first school month in the elementary, junior high and senior high schools.

An additional 23,000 are expected to sign up in one or more classes offered by the Long

Beach City College.

EQUALLY AWARE of their responsibilities, parents voluntarily have pitched in to aid the schools and students. One notable example is the group called the Committee to Landscape the Rossmore School. The group presently plans a pancake breakfast from 7:30 to 11 a.m. Saturday, Sept. 19, to raise funds.

Registration for students who have attended Long Beach State College previously is scheduled Wednesday, Sept. 16, from 8 a.m. to 4 p.m. New students taking regular day classes enroll

Sept. 17 during the same hours. Students planning to take classes beginning at 4:30 p.m. or later will register Sept. 19 from 8 a.m. to 1 p.m.

THE UNIVERSITY of California Extension in Long Beach will offer an expanded program of classes in engineering, education, mathematics, physics, art and psychology.

The classes will meet at Bancroft Junior High School, E. Centralia St. and Bellflower Blvd.

Information may be obtained by calling BRadshaw 2-6161, extension 721, or MADison 3-6123.

Bride, 20, Hurt in Gun Mishap

A young bride was shot and critically injured Saturday when she was struck by a bullet from a revolver fired accidentally by her husband in their San Pedro apartment.



CAPT. D. G. IRVINE
Bremerton Skipper

Mrs. Sylvia Reichert, 20, of 669 W. 38th St., was paralyzed by the bullet, which struck her in the left side of the neck and grazed the spinal column.

Her husband, Donald, 24, told police he was playing with the gun and had placed one cartridge in the chamber. Reichert, police added, snapped the trigger several times before the gun fired.

The bullet struck his bride of five weeks as she was leaving the room.

Doctors at Harbor General Hospital said the young woman is unable to move either her arms or legs but that it is too early to determine if the paralysis is permanent.

Police said neighbors in the apartment building heard the young couple laughing just before the shot.

Reichert was released after questioning. His wife confirmed his version of the shooting.

Command of Cruiser Changed

Capt. Donald G. Irvine relieved Capt. John S. Fahy as commanding officer of the heavy cruiser USS Bremerton at formal ceremonies Saturday alongside Pier 1, Long Beach Naval Shipyards.

The Bremerton is flagship of Rear Adm. Vernon L. Lowrance, commander of Cruiser Division Three.

After the ceremony, held on the Bremerton's fantail, a reception was given for the two captains on the fore-castle.

CAPTAIN IRVINE, 1934 graduate of the U.S. Naval Academy, reported to his new command from the USS Pascump where he also was commanding officer.

Captain Fahy, commander of the Bremerton since Nov. 10, 1958, will report to the Bureau of Naval Personnel for his next assignment.

Miss Arkansas' Sister Ailing

Donna Needham, Miss Arkansas in this year's Miss Universe Pageant, has interrupted two Hollywood offers to be at the bedside of her ailing sister in Berryville, Ark.

Miss Needham just completed a role in Jack Webb's new movie about newspaper men.

CARE Accepting Orders for Cards

W. L. Carney, local CARE chairman, has announced that orders for Christmas cards are now being accepted. Orders for cards and contribution may be sent to CARE, 215 W. 5th St., Los Angeles, or to the local CARE office, Railway Express Agency, 3976 Cherry St., Long Beach.

Convention of De Molay Ends Tonight

DeMolay will close its four-day Long Beach convention tonight in Municipal Auditorium with a Sweetheart Ball from 9 to 12.

Candidates for Sweetheart of the tenth annual Southern California convention are Sue Smith, Palmdale; Colleen Clabby, Pomona; Vickie Dennis, Liberal Arts; Rosanne Mystrom, Garden Grove; Judy Robins, El Sereno; Jane Cook, San Diego; Jo Anne Dietrich, Lynwood; Darleen Mathews, Riverside; and Donna Cox, Wilmington.

Reigning Sweetheart is Ann Hunter.

5 L.B. Men Complete Police Training

Five Long Beach men have completed an intensive eight week basic law enforcement training program at the Los Angeles County Sheriff's Academy. They are Emerson O. Haslet, Montebello P.D.; Richard A. Hartwell, LA Sheriff's Dept.; Robert W. Ewen, LA Sheriff's Dept.; Murry C. Wooten, Vernon P.D.; and Russell S. Fulbright, LA Sheriff's Dept.

Mrs. Kyle to Attend 50th Sales Seminar

Mr. and Mrs. G. L. Kyle of 21 Prospect St., will attend the 50th Anniversary Sales Seminar of the Business Men's Assurance Co. at the Banff Springs Hotel, Banff, Canada, Sept. 7 to 10. Kyle, one of 340 salesmen throughout the country who qualified to attend the meeting, is a district supervisor in the Long Beach area.



'AW, MOM, HAVE A HEART!'

Twelve-year-old Rick Dickson, 1017 Lime Ave., reacted as expected when his mother, Mrs. Francis Dickson, told him to lay aside vacation hat, ball and glove and put away his new school clothes. Above scene will have multitude of parallels in many homes this coming week as youngsters—and clothes-conscious parents—prepare for the new school year.—(Staff Photo by Skip Shuman.)

L.B. Co-ed Home From Tour of Nine Countries in Europe

If Cornelia Otis Skinner had possessed the insight of a certain lovely Long Beach co-ed when she wrote of escapades with Emily Kimbrough on a European holiday in "Our Hearts Were Young and Gay," many misconceptions that exist between the United States and other countries now would stand corrected.

Nancy Goodman, 21, a senior education major at Long Beach State College, returned last week from a summer-long tour of nine European countries. She was accompanied by another LBSC student, Dianne Delaverga, 2047 Daisy Ave., and two out-of-town co-eds.

NANCY, WHO resides at 2310 Maine Ave., worked for two and one-half years to

afford the trip, and if her effervescent report of the venture is any indication, the money and time were wisely spent.



NANCY GOODMAN
New Ideas

"You know," she said, "before you see other countries and the people who live in them, you have all kinds of wrong ideas of what they are really like. And they're really not so different."

"People of those countries," she continues, "are just as curious about the United States and Americans as we are about them. And they have many misconceptions about our country."

Picking up momentum as she described her experiences, she said: "It's the people themselves that make the country. The scenery could be the same anywhere in the world. They're so nice. What you hear about Europeans trying to 'take' American tourists isn't true at all."

Dr. Moore Back From Far East

By JERRY EZRIN

Vice President Richard Nixon's recent trip to Communist countries has raised several vital questions that may eventually lead to a solution of world tensions, reports Dr. Wallace Moore of Long Beach State College.

Moore, 57, a professor of education, recently returned from a five-week tour around the globe as a representative of the United States Information Agency.

Purpose of his journey was to sample impressions of educational leaders in Pakistan and Laos.

Other countries of the Far East regarding Nixon's trip a representative of the U. S., and the recently-concluded Geneva Conferences. At the same time, he was to attend conferences in Koratche and Murree, in West Pakistan, an attempt to convince the inhabitants of that area of the feasibility and possibility of a developing fresh water inex-

WORK OF THIS nature is nothing new to Moore, who has been an instructor at LBSC since 1950. Foundation for almost 20 years of work in this area is his Masters Degree in International Law from Harvard in 1936 and his Ph.D. in History of the Far East and Education, from Stanford in 1937.

His teaching career, which began in 1923, often has been interrupted by government missions. Jobs have ranged from assignments for the State Department and War Relocation Authority to consultant in the Army's Korean educational program and co-ordinator in the return of sov-

U. S. occupation. More recently, in 1957-58, he was recipient of a Fulbright Lectureship to Pakistan and, at the same time, special consultant to Morocco.

WHAT ARE THE questions with which the peoples of Southeast Asia are gravely concerned?

Moore, points out a major shortcoming of this country in the unending struggle for world power: "The U. S. has the guns to fight with, but lacks the essential tools of psychological warfare, therefore is continually on the defensive."

"ONE OF THE main barriers between the United States and other countries is the lack of effective communication. As an example, our country, in Libya, has 120 Americans affiliated with the Libyan State Department. None speaks the colloquial Arabic language. Russia, on the other hand, has only 32 members in its Libyan embassy, but all speak the coun-

try's language and read Arabic. The challenge of more effective communication is obvious to Japan following the U. S. occupation.

With the awareness that these people have of U. S. weaknesses in this crucial field of psychological warfare, Moore states, "If the United States were to recognize Communist China, this, in the minds of Southeastern Asia, would be an endorsement of that country's actions."



DR. WALLACE MOORE, UNIQUE THINKING MAN
Keen Insight to Solution of World Tensions

EDITORIAL

We Join in Swell of Revulsion at Khrushchev Visit

IF WHAT WE HAVE SAID so far leaves any doubt, let us say flatly today that the Independent, Press-Telegram agrees completely with those who deplore the forthcoming visit of Nikita Khrushchev to the United States.

We join and encourage the outpouring of indignation and disgust over the prospect of our nation extending its hospitality to one of history's arch villains, a murderer from whose pudgy hands drips the blood of tens of thousands.

We share the widespread doubt that anything good for us or the free world can come from conversations with the top man of a cult whose practice is trickery, duplicity and terror and which worships the lie as devoutly as decent people worship the truth.

It is hardly possible, we recognize, that these mounting evidences of a national revulsion can endow Khrushchev with the sort of second thought that caused him to cancel a visit to the Scandinavian countries.

But let them swell to the overwhelming proportions that will tell him and his accompanying gang of scoundrels that we know them for what they are and that we as a people abhor him, his record, the system he heads and everything he stands for.

★ ★ ★

THIS DOES NOT CALL for gutter-level, juvenile demonstrations. It can be accomplished, and is being accomplished, through the press and other public communications of the country, through the resolutions of organizations like the veterans' groups and the unions, through the petitions and other protest procedures of groups of responsible people organized for this very purpose.

In this country, public opinion can be heard. And make no doubt about it, Nikita Khrushchev is hearing it.

When he comes, let him be met with dignity but with silence. Let the American people avert their faces from the man who rose to power through the unlimited use of brute force and blood-letting, whose achievements in that field made him known as the "Hangman of the Ukraine" and "the Butcher of Budapest," who subscribes to the policy of the lie and the broken promise in dealing in international affairs and with political opponents, and who heads a system that disavows God and grinds the individual under the heel of a ruthless dictatorship.

★ ★ ★

BECAUSE OF THE GREAT respect and confidence Mr. Eisenhower enjoys, some may tend to restrain expressions of their true feelings of protest against the Khrushchev visit. But it would be a mistake to assume that such expressions would be cutting the ground from under the man who is to talk to the Soviet leader. The opposite is true.

Mr. Nixon has told us that it is necessary to talk to Khrushchev because of the immense power he wields. That means that Khrushchev will be dealing from strength when he sits down with the President. It will help counter-balance that strength if Mr. Eisenhower goes into the meeting representing a people who have shown the Russian dictator they look upon him with abhorrence and distrust.

Public Forum

Wages Only One Inflation Factor

EDITOR: Labor Day 1959 finds the American economy operating at extremely high levels. Under the circumstances, the repeated cry of inflation used against almost every wage gain won by American workers through the democratic process of collective bargaining takes on a hollow ring. While wages may be counted as one factor in price determination, it is clear that there are many other factors of far greater importance.

In the "good old days" wages were very low. Business activity was much slower and prosperity was not widely distributed among all sectors of the people. We in the Communications Workers of America, AFL-CIO are thankful the American system has produced a greater degree of sharing the benefits than any other society in history. We should be wary indeed of those who exaggerate the problem of inflation in a flank attack

on our economic progress. J. A. BEIRNE, President CWA, AFL-CIO.

Development Fund Restoration Asked

EDITOR: The League of Women Voters have followed closely the debate on appropriations for the Development Loan Fund and Technical Assistance Program. The House drastically cut the President's recommendations for both these programs.

The Senate Appropriations Committee is now having hearings regarding this appropriation bill. The Development Loan Fund and Technical Cooperation parts of the Mutual Security Program have not been included in charges of waste and mismanagement in the program.

It is up to the voters to let Senators Kuchel and Engle know that the appropriations for the Development Loan Fund and Technical Assistance Program should be restored. MRS. RALPH R. GORDON, President, LWV.

I'll Take This One...



DREW PEARSON

Solons Mum About Junkets Made at Taxpayer Expense

(EDITOR'S NOTE—While Drew Pearson is on vacation, his column is being written by his associate, Jack Anderson.)
WASHINGTON — A word congressmen seldom mention above a whisper is "junketing," which the dictionary defines as taking "an excursion at public cost."

Records of congressional travel are stamped "for official use only" and are salted away in government vaults accessible to only a few top officials.

"That's not public information," said a spokesman for Sen. Andy Schoeppel, Kansas Republican, about his two trips in July to Fort Riley, Kan., and Argentina, Newfoundland. The response was typical.

Yet this column has managed to uncover 284 trips which senators and representatives have taken at taxpayers' expense since Congress opened last January. Many trips were in the public interest; others were no more than free vacations.

Those who traveled overseas were able to draw unlimited expense money from American embassies — counterpart funds which they could spend as they pleased. They were usually chauffeured around in government cars and given the red-carpet treatment. Some were even accompanied by military aides who handled their baggage and made hotel arrangements.

FREE-RIDE CHAMP—The king of the junketers is South Carolina's Disraeli Sen. Strom Thurmond who, as a reserve Army general, feels he has a special right to military transportation.

He took six free trips, missed out the last minute on a seventh. He flew to Dover, Del., on Feb. 18 for a military briefing, visited the missile center at Vandenberg Air Force Base, Calif., March 4 to 8, took a hop to Offutt Air Force Base, Neb., April 13, hitched a free ride to Shaw Air Force Base, S. C., to keep a speaking engagement on May 16, flew out to the USS Saratoga at sea on May 22 and wangled military transportation to attend the South Carolina convention of the American Legion on June 21.

Tied for second place in

the junket jamboree are Sen. Tom Martin of Iowa and Congressman Walt Norblad of Oregon, both Republicans, with five trips apiece.

Seven members of Congress got four free rides each. They are Sen. Clair Engle of California and Frank Moss of Utah, and Congressmen Robert Levering of Ohio, James Quigley of Pennsylvania, Mendel Rivers of South Carolina, Robert Sikes of Florida and Leonard Wolf of Iowa, all Democrats.

The most extensive trip is planned by Congressman J. L. Pickler, who has reserved an Air Force plane from Oct. 20 to Dec. 1 to fly a congressional safari to exotic places around the world.

SAILING THE NIGER—The most unique request came from Congressman Bill Bray, Indiana Republican, who asked the Navy to sail him down the Niger River in Africa this fall. His wife will pay for the rest of the trip out of her salary which she saves up for their annual vacation.

The Air Force even supplied a special plane to fly Speaker Sam Rayburn, Sen. Paul Douglas of Illinois, and Congressman Mike Kirwan of Ohio, all Democrats, to Scranton, Pa., on June 6 to attend a testimonial dinner for their fellow Democrat, mustachioed Congressman Dan Flood of Pennsylvania. All four men have been critical of the Air Force for spending so much money on passenger flights.

DORIS FLEESON

Ike Takes Peace Leadership Task

PARIS — President Eisenhower has not allowed one political word to escape his lips on his inaugural venture in personal diplomacy.

Nevertheless, he is defining the issue for the 1960 presidential campaign at home and starting the whole West on a path from which it cannot readily be diverted. For the net effect of the crowded week just concluding is that the President of the United States has accepted leadership of a drive for peace in our time.

The hopeful faces turned towards his from the highways and byways, the encouragement he has given British, German and French leaders to lean on the United States in the search for ways to live with the Soviet Union point only one way. Much will be expected of the President in the coming months.

IT IS NOT so much what he has promised to do as that he has promised to do something. He may shift and swerve, he may zig and zag, but he will not be able again merely to hold a line.

This was underscored here on his last day in an

unexpected way. The President saw the Spanish foreign minister in London and the official communiqué was pleasant but meaningless. But an older and closer ally, one with important political connections in the United States — Italy — sent her prime minister and foreign minister to Paris and the conversations lasted two hours.

"Full identity of views resulted," said the ensuing communiqué. Then came the signpost which is agitating the diplomatic correspondents who are here in great numbers. It read: "Particular attention was devoted to the problem of disarmament and it was agreed that a controlled and balanced limitation of armaments represents the most appropriate means to guarantee peaceful relations between the East and the West."

THE PRESIDENT has still to talk with Soviet Premier Khrushchev about how to control and balance armaments, but something the whole world wants so much to hear will not wait upon the ifs, ands or buts. Clearly the President has moved ahead of mere tribute to the principle of disarmament. How he will flush out the skeleton remains to be seen, but he has opened the closet door on it.

BOB HOUSER

Sen. Richards Being Rushed for Mayor of L.A. in 1961

STEPPING-STONE IS JUST another dirty rock in current political glossaries. Used to be a respectable word—at least as substantial as "ladder of success" or any of its rungs. Now it ranks with "political expedience," "opportunism" and the mid-stream horse.

The first stone was hurled at Bill Knowland (he'd use the governorship for the presidency). Now Pat Brown has stubbed over his "four full years" pledge and sits sunning himself on the same presidential stepping-stone.

A corollary, but less offensive concept in our glossary is "run free." It's roughly opposite to "go for broke" and "showdown." It's the luxury of running for an office without risking the one you now hold or without risking a four to six-year oblivion because of the unfortunate timing of your political loss.

State Sen. Richard Richards faces a run free decision in 1961—whether or not to run for mayor of Los Angeles. The possibility has been mentioned in public print from time to time. Now the popular legislator is receiving considerable mail urging him to make the race.

His State Senate term runs to 1962, so he could run free in '61 and seek reelection to the State Senate in '62 if he

lost the mayoralty. If he were elected mayor in '61 he also could declare for the United States Senate race of '62 against Sen. Thomas Kuchel.

RICHARDS WAS COLD to the mayoral prospect several months ago, not so cold today but still far from a decision.

If there's been any thaw it probably is in consideration of the bi-partisan nature of the urging he's now receiving and of the possibility of a State Senate reapportionment which would cut his vast five million-plus constituency. It's also felt that Richards would not run against Norris Poulson if Poulson runs again.

Most working Democrats want Richards to stay with the State Senate. They don't fancy the non-partisan nature of the mayoralty for one of their most successful champions. But such is their loyalty that they'd follow wherever his best career opportunity lay.

ALTHOUGH IT'S A RUN-FREE deal in 1961, it might be the last free ride for the Senator when the character of the 1962 opposition is weighed. If he chose the U. S. Senate it would be Kuchel, the state's senior federal representative in that body.

Of course, 1961 might not run so free if Richards should happen to draw an opponent—as also is being rumored—such as former Gov. Goodwin Knight.

DAVID LAWRENCE

Nikita's Undoing Lies in Eventual Captive Rebellion

WASHINGTON—Nikita Khrushchev must think the American people are dumb or naive and can readily be deceived. There seems to be no other logical explanation for the hypocritical article which he wrote for "Foreign Affairs," a quarterly magazine published by the Council on Foreign Relations of New York City, a private group of citizens interested in the discussion of international problems.

In that article, Mr. Khrushchev demands that the free world accept as an accomplished fact the conquest of Eastern Europe by the Soviet armies and the continued enslavement of the "captive nations," including such formerly independent countries as Poland, Czechoslovakia, Bulgaria, Rumania and Hungary. These, he says in effect, must remain forever under the military domination and duress of the Communist Government in Moscow.

Mr. Khrushchev defines "peaceful co-existence" in terms that have been repeatedly violated in the last 15 years by the Soviet imperialists. He writes: "APART FROM the commitment to non-aggression, it (peaceful co-existence) also presupposes an obligation on the part of all states to desist from violating each other's territorial integrity and sovereignty in any form and under any pretext whatsoever. The principle of co-existence signifies a renunciation of interference in the internal affairs of other countries with the object of altering their system of government or mode of life or for any other motives."

Yet how would the Soviet Premier justify the Soviet's sending of munitions of war to attack and invade the independent Korean Republic, or the dispatch of arms to help Communist sympathizers to destroy the national government on the mainland of China? How would he classify the dispatch of arms to the Middle East by the Soviet Government to intensify friction between the countries there? How would the Soviet Premier define the sending of Soviet troops to East Germany and Hungary, where the people were coerced to accept Communist rule? And how would the Soviet Premier characterize the invasion of India and Laos this summer by Communist forces, or the recent overthrow of the constituted government of Tibet?

Would he ignore the fact that in every case there was a violation of the territorial integrity and sovereignty of other nations by Soviet imperialism?

NIKITA KHRUSHCHEV is as foggy as Adolf Hitler and misguidedly as determined to win by threats what he is not sure he can win by force of arms. For, while nobody wants war, Mr. Khrushchev had better read American history and note that from the earliest days of this republic there were men who cried out, "Give me liberty or give me death." That's what will eventually prove the undoing of Nikita Khrushchev and his gangster regime as the peoples of the captive countries, including peoples in parts of the Soviet Union like the Ukraine, will some day rise up to demand their freedom and independence. History is not "irreversible," as Mr. Khrushchev claims. History really repeats itself often where injustice and despotism have deprived men of human rights.

FACT IS—

EARTHQUAKES make us wonder whether man should have moved onto this planet before it was finished.

A NEW YORK town is not appointing a \$6,000-a-year welfare director because such an official "would have absolutely nothing to do." Why don't they not appoint him at \$12,000 a year and save twice as much?



By BILL VAUGHAN

HIGHWAY driving is said to clean out the car's engine. And to provide the same service for the tourist's wallet.

AN ENGLISH rock 'n' roll performer falls flat in Moscow. The West had better start putting its best talent forward. If the English stay away from rock 'n' roll we won't try to show the Russians how to dunk a tea bag.

SO MANY chambers of commerce, mayors and governors want Khrushchev you'd think he was a federal appropriation of some kind.

THE MAN at the next desk says it's not the colored slides his touring friends bring back that bother him. It's the quaint, old-world recipes that their wives want to try out.

THE STAR left-hander of the 10-year-old baseball team reports bitterly that his mother can hardly wait to trade him to the fourth grade teacher.

A PARENTS: "I'm telling you kids for the last time," has about the same meaning as the after-dinner speaker's: "And now in conclusion."

IF ANYTHING tastes better than the first cook-out of the summer it's the first cook-in of the fall.

IN RED CHINA, the press publicly admits that Mao can be wrong. And the New York Press is openly printing the same thing about Casey Stengel.

The Neighbors

By George Clark



"Mom, if you're really serious about reducing, you can count on me to help. I'll eat your desserts every meal."

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U.S. and Texas Say Williams Is Last Civil War Veteran

WASHINGTON (UPI)—The federal government and the state of Texas were in official agreement Saturday that "Old Rebel" Walter Williams was the last surviving Civil War veteran, as he has claimed.

A spokesman for Sen. James O. Eastland (D-Miss.) said Texas officials were welcome to continue investigation of inconsistencies in Williams' records if they see fit. But Texas Gov. Price Daniel said at Austin that the state is satisfied.

"All the evidence available in state offices and Confederate records indicates that Walter Williams is the last surviving Confederate veteran," Daniel said.

There was every indication that federal officials consider the matter closed. President Eisenhower has signed a resolution, sponsored by Eastland, calling for a period of national mourning when Williams dies.

THE OLD REBEL has been unaware of the controversy over his past. He is seriously ill at the home of his daughter, Mrs. Willie Mae Bowles, in Houston.

Mrs. Bowles expressed her appreciation to the governor for coming to her father's support. "My Daddy is the type of person that never lied about anything in his life," she said.

Williams has claimed that he was in the Confederate army during the war and that his 117th birthday is coming up Nov. 14. Official records have cast some doubt on his statements.

Eastland said Friday that his resolution gave "full faith and credit" to Texas records bearing out Williams' claim. The resolution was prepared by the American Legion and cleared by the White House.

Although Williams said he fought with Hood's Brigade, records at the National Archives do not list his name.

THERE ARE CENSUS records of a Walter G. Williams at Itawamba County, Miss., and Brazos County, Tex.—but if this is the "Old Rebel" he would have been only eight years old when the war ended.



POLY HIGH'S GIFT TO ICE FOLLIES

Sandra Angle (R) and Melinda Leliot, both Poly High School graduates, are appearing in the "Ice Follies of 1960" which begins a two-week engagement at Pan Pacific Auditorium Thursday.

ON WAY TO U.S.

Dutch Princess Cheerful Sort

ROTTERDAM, Netherlands (AP)—"You always know when Beatrix is around. She takes the lead and laughs and yells at the top of her voice. She is immensely cheerful."

That's a classmate's description of Princess Beatrix, 21-year-old heiress to the Dutch throne who is en route by sea for her first official visit to the United States.

The blue-eyed, reddish-blond princess left Rotterdam Wednesday for New York aboard the new flagship of the Holland-America Line, the Rotterdam. The 38,645-ton ship, on her maiden voyage, is due in New York Friday.

THE MAIN PURPOSE of the princess' visit is to attend celebrations marking the 350th anniversary of Henry Hudson's explorations in the new world. She will be a luncheon guest of President Eisenhower at the White House Sept. 14. She returns home by plane Sept. 21.

Although this is her first official trip to America, the princess visited the states during World War II when she was living in Canada.

Princess Beatrix admitted in a recent interview she was "of course a little scared" about the trip and said she was glad her speech-making schedule has been cut to a minimum.

"I DO NOT think about it all too much," she added, "because when you start worrying, that does not help."

The princess is a law student at the University of Leyden, where she has two more

years to go. That is where the classmate gave the uninhibited description of the princess.

At school Beatrix shares rooms with a girl friend in one of the old gabled houses along a canal in the city. She does her own shopping for quick, self-prepared meals. But she does not hesitate to make clear that she has no liking for domestic chores.

SHE DOES LIKE sailing and skiing and likes to spend some of her leisure hours sculpting. She says clothes do not interest her much, except evening clothes: "These I love because they make you feel quite different."

She likes dancing, but "it depends where, to what and with whom."

Asked about rock 'n' roll, the princess said she liked to watch it "but it is not for me."

"I am not good at it and therefore don't like it," she added.

Afghan in Peiping

TOKYO (UPI)—Foreign Minister Prince Sdai Mohammed Naim of Afghanistan arrived in Peiping Saturday and was greeted by Premier Chou En-lai and other top-ranking Chinese Communist officials, the Communist New China News Agency reported.

Police Tell Adult Delinquent McQueen to Be a Good Boy

By EARL WILSON

NEW YORK—Now it can be told that New York police pursued and caught up with TV-and-movie star Steve McQueen—and let him go with a warning.

"The gendarmes had been looking for me for three days," grinned the slim young adult delinquent, who's the newest member of the Frank Sinatra Rat Pack, when he squealed on himself here the other afternoon.



EARL WILSON

"I'd been throwing these big 2-inch firecrackers that sound like a small A-bomb out of our window at the St. Moritz," he said.

"Every pigeon from here to the Bronx would take off when these big 'chokers' went off."

"Well," laughed Steve, "one of these big wheels from the police department knocked on my door just after I lobbed one out the window."

"He said, 'Mr. McQueen, you wouldn't be shooting off any firecrackers, would you?'"

"I SAID, 'WHO? ME?'—and he opens the door up wide and the smoke's coming out at him. He says, 'You shoot off any more fireworks and we're gonna put you in the pokie-boo!'"

And so that explains how the star of the "Wanted, Dead or Alive" TV show relaxes and vacations. The sandy-haired, gentle-voiced hell-raiser hadn't done any damage and as he recounted the adventure, sipping a Bloody Mary at the Cafe de la Paix while his wife, Neile Adams, snuggled beside him, he added:

"I did that on my own and without Mr. Sinatra who was already back in California."

Steve admits that he's perhaps eccentric.

"I'm a little crazy in my own way and Frank's off his knuckle completely," is the way he puts it. "I first met Frank on the picture ('Never So Few')."

"It might seem funny, but you can tell the way people shake hands. I looked at him and he looked at me and we were off."

"IT'S A WAR PICTURE and we had our own little war during the rest scenes with these little cherry bomb firecrackers we'd brought up from Mexico."

"We were lighting them and lobbing 'em at each other. Sinatra's got guts. He got me once right in the back where it hurts. It looks like somebody hit me with buckshot. I got pepper marks all over me."

Steve may take up fireworks even more seriously because his wife and TV and movie bosses want him to give up racing a Porsche.

"We have a beautiful new 9-week-old daughter," Steve explained further. "I'm going to let her race in a go-cart as soon as she's old enough."

Steve was anxious to get back to Hollywood to see his daughter, and also his horse, Ringo, which hates him.

"This horse is murder—but I'm going to win," vowed Steve. "He's been out in pasture all summer thinking up new dirty tricks."

"He's really a neurotic, that horse. Wait'll he reads that I said that!"

THE WEEKEND WINDUP

"DON'T PRINT THAT!" A top comedian merely ignores the bills sent him over and over again by a famed mid-Manhattan restaurant...

The publisher of a rock 'n' roll record that sold more than a million copies paid the trio that made it less than \$100. ... Local bookies have shut off the credit of a world famous pianist who bets \$500 a race—but seldom pays his tab.

When Anne Bancroft opens on "Bway in 'The Miracle Worker'" this fall her mgr., David Cogan, will raise her weekly allowance from \$40 to \$50. ... Dorothy Dandridge's costumes in the film, "Tombango," cost only \$5. ... Two Dixieland fans at Eddie Condon's: Italy's Anna Magnani, Israel's Haya Harearet. ... Comic Alan King's wanted for Elvis Presley's first post-Army

film, "GI Blues."

Comic Henry Youngman bought part of a Chinese restaurant. (Gagsters say he'll put egg foo Youngman on the menu. ... Vincent Price owns a juicy 10 per cent of the horror film, "The Tingler," which may gross almost \$6,000,000. ... Jacquelyn McKeever, last seen in "Oh, Captain," is preparing for a Columbia Pictures screen test.

Lawrence (Dillinger) Tierney has reformed—he sticks to orange juice and carries a pocket chess set to the local cafes. ... Teen-age romance: Sal Mineo's sister Serena, 16, is dating actor Philip Vandevort, 17.

EARL'S PEARLS: Every time the average person makes both ends meet, something breaks in the middle. TODAY'S BEST LAUGH: A guy says women's hemlines are coming up and going down so fast, he doesn't know where to start looking in the morning. WISH I'D SAID THAT: In H'wood a rich man is one who has enough money left after alimony to get married again. Mort Sahl describes the L.A.-San Francisco rivalry: "During an air raid drill the San Francisco ground observer corps wouldn't even warn Los Angeles of approaching enemy aircraft!" That's earl, brother.

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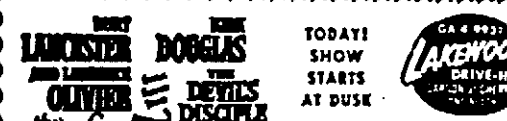
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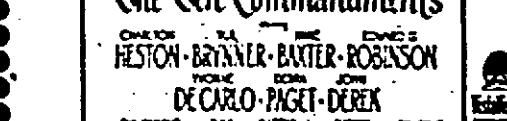
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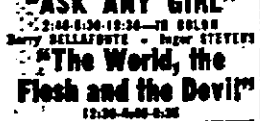
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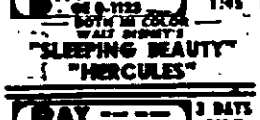
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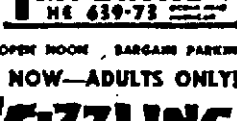
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"A BOLD IN THE FLY"
"THE BIG OPERATOR"

RECORDO BEACH

STREET 1730 S.W. Hwy 101 to 101M

"RECORD OF THE FLY"
"ALL ABOUT PEOPLE"
"A BOLD IN THE FLY"
"THE BIG OPERATOR"

WILMINGTON

GRABARD, Downey

"RECORD OF THE FLY"
"ALL ABOUT PEOPLE"
"A BOLD IN THE FLY"
"THE BIG OPERATOR"

Now! Los Altos

STARTS AT DUSK

Now! Hi-Way 39

STARTS AT DUSK

Now! The Master of Suspense

STARTS AT DUSK

Now! The Master of Suspense

STARTS AT DUSK

Now! The Master of Suspense

STARTS AT DUSK



VEGAS WINNERS

Carol Channing, featured entertainer at the Hotel Tropicana in Las Vegas, shows her famous diamond bracelets to Mr. and Mrs. L. K. Johnson of Downey during their recent visit there as guests of Eastgate, new 2,500-home community in Garden Grove. The Johnsons were the first winners of an expense-paid holiday trip to Las Vegas being awarded each week by Laramore Construction Co., developers, to a lucky couple registering at Eastgate during the week.

Eastgate Development Is City Within a City

Home sales at the huge new center of Orange County's Eastgate residential community, fastest growing residential community in Garden Grove area. Convenient to freeways continuing to break all records and thoroughfares for easy access, according to Frank H. McFarland, sales agent. An important factor in the record recreational attractions in the buying, he said, is the fact that Eastgate is a complete city within a city with every feature for the convenience of its residents and spacious floor plans with built-in features at a moderate cost of only \$11,000 to \$14,450. McFarland Co., the community includes a major shopping center, churches, a large recreation park and its own fire station. Streets in the residential sections are arranged for minimum traffic and are completely improved with sidewalks, curbside landscaping, ornamental lighting and sewers.

The homes have a spacious inside living area up to 1361 sq. ft. in a variety of floor plans with 3 or 4 bedrooms, 2 baths, living room, family room and kitchen. The larger homes feature wall-to-wall carpeting and a built-in gas range and oven. A wood-burning fireplace is optional in all models. The homes are gas equipped throughout, including dual high capacity heating units and 30-gallon glass-lined water heater.

Four model homes are open daily to 9 p.m. The main entrance to Eastgate is located at the corner of Knott and Chapman Aves. in Garden Grove, just west of Hwy. 39.

THIRTEEN COMPLETELY different exterior designs are available in English, Colonial, Hawaiian, Storybook, Western and Modern architectural styles. Attractively accented with planters, shutters and excellent location in the wood, stone or brick trim.

ENHANCING THE APPEAL of the community is its neighborly suburban atmosphere with excellent location in the wood, stone or brick trim.



WESTMINSTER HOME

Here is one of the models of the Westminster Series of Mark IX Homes built by the Hintz Co. The homes are priced from \$13,495 with only \$395 down.

Location Appeals on Mark IX Homes

Ideal location is a major factor in the continuing good sales of the Westminster Series of Mark IX Homes, according to Jack Hintz, president of Hintz Development Corp., builders of the popular 3 and 4-bedroom, 2-bath homes. Located on Golden of the fine interior construction of those new homes. Kitchens with built-in combination to make for real luxury living in more than 1300 square feet of living space. To visit the furnished models in Westminster, drive out Seventh St. from Long Beach to Golden West St. and right to homes at Golden West and Bolsa. From Los Angeles, drive out the Santa Ana Freeway to Hwy. 39, south on 39 to Garden Grove Blvd., west to Golden West St. and south to the homes.

Dutch Haven College Series Attracts Educators, Students

One of the major contributing factors to the fast sales blocks away. From Long Beach, go east on Orange, then left on Placentia Ave. to the development.

The college site is just a block from the development, and will be one of the largest state colleges in the country, encompassing 210 acres with accommodations eventually for 30,000 students. Many of sales have been to teachers and students who plan to further their education in various fields of higher learning.

THE DUTCH HAVEN College Series is located in the east Fullerton-Anaheim area. In the city of Placentia, where the rolling hills and large trees create a natural backdrop of scenic beauty. These 3 and 4 bedroom homes with up to 2 full baths, are considered to be fine real property values. There are 10 homes left and are priced from \$14,350, with payments as low as \$79.50 per month, including principal and interest, and are available with no down to vets except small costs, low FHA terms as well as Cal-Vet terms.

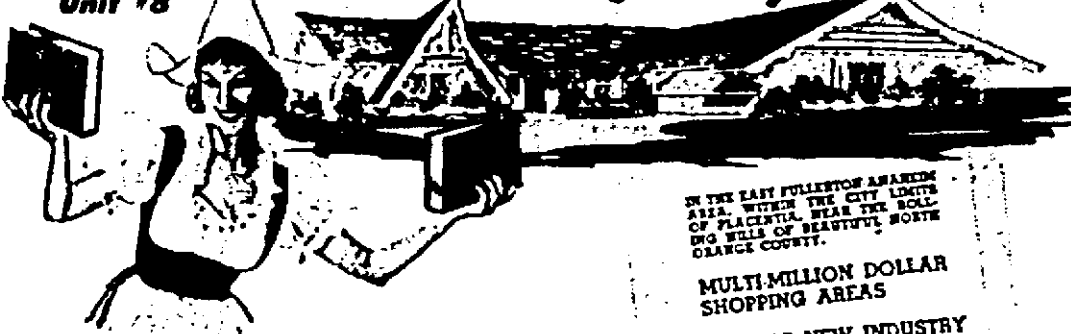
These homes will be finished by the time school starts, which is an important factor to many families. The Bradford elementary school adjoins the development with

Not Compulsory, but Demanded

POMONA (UPI) — L. J. King, psychology instructor at Cal Poly, lists the following points for one of his courses: Course prerequisite: An open mind. Basic needs: Good penmanship or typewriter. Attendance: Not compulsory — just demanded.

SCHOOL IS JUST AROUND THE CORNER!

DUTCH HAVEN College Series Unit #8

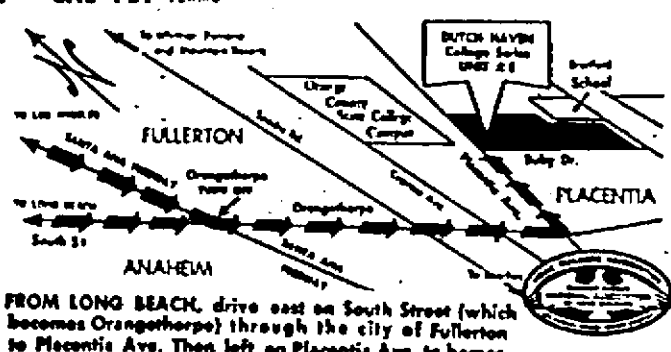


That's right! We have just a few 3 and 4 bedroom 2 bath homes left, and they'll be finished in time for school.

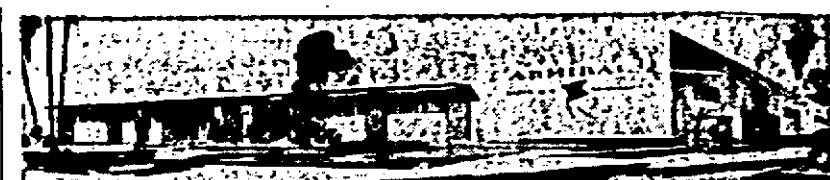
See these fabulous homes, located only a block from the new Orange County State College Site — where home values are increasing daily.

VETS NO DOWN — LOW FHA TERMS — CAL VET TERMS

FROM \$12,850 SOLD OUT
FROM \$14,200 SOLD OUT
FROM \$14,350



FROM LONG BEACH, drive east on South Street (which becomes Orange) through the city of Fullerton to Placentia Ave. Then left on Placentia Ave. to homes.



NEW LONG BEACH PLANT

Admiral Paperbox Corp. will occupy this new 20,000-square-foot Long Beach facility Oct. 1 under long-term lease arranged by the John B. Kilroy Co., Industrial Realtors. Constructed by Co-ordinated Construction Inc., the facility will permit Admiral Paperbox to triple its production.

Russians Launch Installment Sales; Claim They Are First

Editor's Note — Mr. and Mrs. B. H. Ridder are again traveling in Europe. This is another in a series of stories about their tour.

By B. H. RIDDER
President, Northwest Publications, Inc.

PARIS—For 20 years or more the Russians have been criticizing the development and, as they put it, the overdevelopment of our practice of selling consumer goods on credit and time payments. We have called it the installment plan. When Mr. Mikoyan and Mr. Kozlov came to the United States during the last six months, they evinced an enormous interest in our supermarkets and consumer selling programs. We did not know that they had a problem in Russia of the first importance, and that they came to visit us to find a solution.

WITHIN THE LAST WEEK

the news has come from Moscow that, at long last, Russia had introduced the installment plan. The British newspapers referred to it as the hire-purchase plan. The Moscow radio hailed the invention of a new method of selling goods to consumers. It is a brand new Russian development.

Articles like radio and television sets, cameras, wristwatches, bicycles, motor-cycles and scooters, sewing machines and silk and woolen fabrics could all be had for a down payment of 25 per cent. It is made very easy for the purchaser; all he has to do is to present a letter from his employer and his identity card and every week the payments will be deducted from his salary.

THIS GREAT RUSSIAN introduction undoubtedly will be copied by the capitalist countries as it affords, for the first time, the opportunity of the public to secure consumer goods immediately with payment spread over years. The Moscow papers did refer to the slave methods in the U. S. by which customers who used the "hire-purchase" system became involved in debt and ruined by usurious interest rates. American workers are obliged to work 16 hours a day to earn the excessive costs of buying on time.

All this silly nonsense, however, is part of a concerted drive to meet a very serious situation in Russia. The lack of consumer goods has worried not alone the Russian people but, far more, the Russian government. During the last year they have stepped up the manufacture of consumer goods, as they will take the first step outlined above, but have not increased their sale. The problem is not one of production or over-production but of marketing the goods that the public is willing to make by that we will copy.

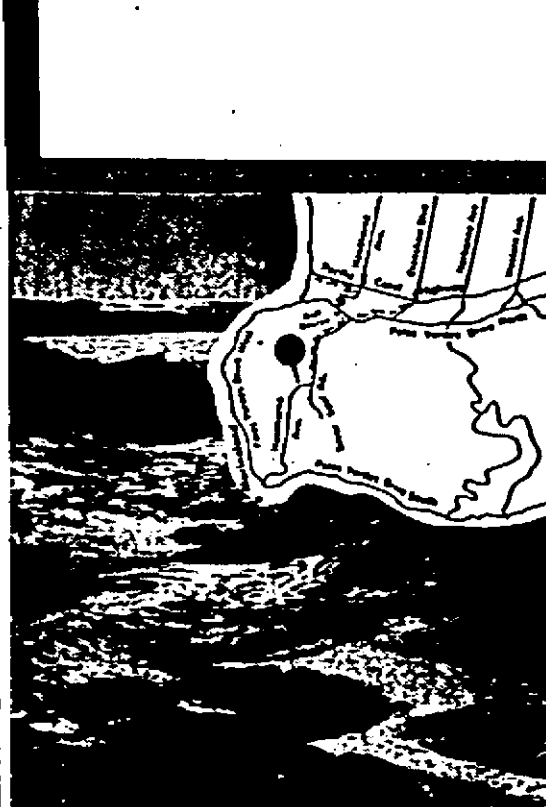
Your eyes tell you it's beautiful...and SMOG-FREE

Here are prestige homes among the better things of life...sun...clear skies...the ocean and beaches. Take in the full grandeur for there is no smog...no eye irritation. Around this hub of enjoyment...business and shopping, schools, the necessities of life.

the grand new town & country section

GRANDVIEW PALOS VERDES

45 exterior designs • 12 floor plans • 3 & 4 bedrooms and family room—2 bedrooms and den—2 baths • Up to 1813 sq. ft. of living space • Architects—Harris, Rice & Campbell, A.I.A. • 9 gloriously furnished models open 10 A.M. till dark.



FROM \$23,200 TO \$38,500

VETS NO DOWN

NON-VETS

\$2350 DOWN



THE LUXURY LOOK

Nine-foot ceilings and floor-to-ceiling sliding glass enhance the pleasing spaciousness of the Marina Tower residences, to be built at 3055 E. Ocean Blvd.

Big Interest Shown in Marina Tower

Marina Tower's announcement of the availability of more compact residences, priced from \$29,500, has attracted widespread interest in the luxurious ocean-front town-your-own. E. T. Moore, sales agent, reports that the steady flow of visitors to the display residence the past



E. C. PURNELL To Manage Mortuary

Edward C. Purnell, director of public relations for Westminster Memorial Park has been appointed as manager of the modern new mortuary under construction, according to John H. McWhinney, president of Westminster Memorial Park.

Appointment of Purnell comes at a time when the building of the mortuary within the grounds of the park is well underway. The \$300,000 building which will include the chapel as well as administration facilities is scheduled to be completed early in October.

\$6 Million State Tax Loss Feared

SACRAMENTO (UPI)—State Controller Alan Cranston says California would suffer "a painful tax loss" under a federal bill prohibiting a state from levying a net income tax on out-of-state corporations.

Cranston said California has imposed such a tax for 22 years and could lose six million dollars annually in taxes. The measure has been approved by the U. S. Senate and is now pending in the House.

Consumer Credit Associates Will Hear Attorney

LOS ANGELES—The monthly meeting of Consumer Credit Associates will be at the Biltmore Hotel Music Room, Los Angeles, Tuesday evening, 6:30 p.m.

Don R. Morgan, president, announced that this will be an open dinner meeting and it is not limited to members of the organization.

The speaker will be Jack Stutman, an attorney and lecturer. His subject will be "bankruptcy, rehabilitation or burial."

The association is made up of credit men and women in business. Salestalk them with business and financial firms. Classified "Business" Opportunity in Los Angeles and Orange Counties.

week indicates a very strong market in this area for top-quality units. The 13-story Marina Tower is designed so that each of its 44 residences will enjoy an unobstructed ocean view, and each will have a private patio-terrace which can be merged with the large living room by the opening of the sliding glass walls. One-bedroom, two-bedroom, and three-bedroom residences are now included, as well as four penthouse units.

INSIDE PARKING, at basement and street floor levels, is provided for all residences. Ground floor facilities, in addition management and maintenance offices, include a large recreation area with heated swimming pool.

The display residence is now open daily, 11 a. m. until dark, at the Marina Tower site, 3055 E. Ocean Blvd. Associated in the development are three prominent Long Beach firms—Mills & Severson, general contractors; Killingsworth-Brady-Smith, architects; and Moore Realty, sales agents.

May Build Small Homes for Future

The housing industry may follow the lead of the automobile industry in coming out with a small economy model, according to the Building Contractors Assn. of California.

"It is the growing belief among Southern California home builders that newlyweds, couples whose children have moved away from the family home and other two-person families would welcome small, compact homes," John H. Kuhl, BCA president, declared. "Many of these couples must live in a misfit home that is as uncomfortable as shoes several sizes too large if they want a home of their own."

KUHL CITED senior citizens as a segment of the population that in many instances would prefer a one-bedroom, compact home with minimum maintenance but who are now having difficulty in securing small 2-bedroom homes.

"The trend to larger homes with 3 or 4 bedrooms as the norm forces the two-person family to buy and maintain more house and yard than is necessary," he pointed out, "if they desire to have the advantages of owning their home rather than renting an apartment."

Ordinances and planning commission rulings are now blocking construction of smaller homes even though the construction would equal if not surpass the larger homes now being built in the same communities, he asserted.

Two model homes that typify the practical accommodations for two-person families are being built under the sponsorship of the BCA for display at the Los Angeles County Fair in Foxboro, Kuhl announced.

SOMEONE IS WAITING for the chance to buy your credit men and women in business. Salestalk them with business and financial firms. Classified "Business" Opportunity in Los Angeles and Orange Counties. THE 2-5959.

Big Grandview Palos Verdes Homes Selling at Fast Pace

William C. Kulow, sales director, reports that Grandview Palos Verdes' "Mandala Bay" model will be seen daily from 10 a.m. to 5 p.m. at 27781 Hawthorne Blvd. off back splashes and worktops featured in a U. S. Information Agency exhibition to be shown throughout New Zealand.

Selection of the model for exhibition, by means of exterior and interior views and floor plans, resulted from an award received by the Edward K. Zuckerman-Barney R. Morris home in the American Builder's 1958 Best Model Homes Contest.

With up to 1813 sq. ft. of interior living area, the 3 and 4-bedroom and family room, 2-bath homes, priced from \$23,200 to \$38,500, have been selling rapidly, according to Kulow.

OFFERED IN 12 FLOOR PLANS are Contemporary, Farmhouse, and Traditional

stairways in 45 designs. Ten-tone range hoods with exhaust fans and lights and ceramic tile stove and sink back splashes and worktops highlight fully equipped kitchens.

Homes may be obtained by qualified veterans on terms from no down payment — costs and impounds excepted. Down payments for non-veterans are from \$2,350 plus costs and impounds.

Grandview Palos Verdes presents luxury construction features such as thicker than standard oak hardwood floors, brick fireplaces with log lighters, lath and plaster walls, steel-reinforced continuous concrete foundations, 1 1/2 inch thick ash slab doors, gutters and downspouts all-around-the-roof, ash cabinets throughout, TV antenna jacks, electric heaters in each bath, 40 and 50-gallon water heaters, and wood or rock waste disposers, copper-



GRANDVIEW PALOS VERDES HOME

Pictured is one of attractive interiors available at Grandview Palos Verdes, Barney R. Morris-Edward K. Zuckerman luxury community on Palos Verdes Peninsula. Three and four-bedroom and family room, two-bath homes, containing up to 1,813 square feet of interior living area, are offered on no down payment terms—costs and impounds excepted—to qualified veterans. Prices are from \$23,200 to \$38,500. Down payments are from \$2,350, plus costs and impounds, for non-veterans.

Advertisement for Mark IX Homes featuring a large price tag of \$395 down, a list of features like built-in range and oven, and a floor plan diagram showing the layout of the homes.

Walker & Lee, sales agents HINTZ DEVELOPMENT CO.

BREAKING ALL RECORDS
More than 100 families a week are buying new homes at

EASTGATE

**A COMPLETE, NEW, PLANNED COMMUNITY WITH A
MAJOR SHOPPING CENTER, PARKS, CHURCHES AND
2500 NEW HOMES**

Custom Styling

**WITH QUALITY AND FEATURES
NEVER BEFORE AVAILABLE AT THESE PRICES!**



A Home Package Designed With YOU in Mind!



BEAUTIFUL WALL-TO-WALL CARPETING
BUILT-IN O'KEEFE & MERRITT GAS RANGE AND OVEN

PLANS 3 AND 4

WOOD-BURNING FIREPLACE (OPTIONAL IN ALL PLANS)

PLUS THESE FEATURES OF HOMES USUALLY COSTING THOUSANDS MORE

PAVED DRIVEWAYS WITH BEST OF
FLOORING IN KITCHEN AND BATHS
BATHED WITH CORE SPANET FLE FLOORING
IN OTHER ROOMS
WALLPAPER AND TINTED TEXTURED
PLASTER FINISH ON WALLS
ACCOMMODATE PLASTER CEILING
MARBLE WAINSCOTTING IN ALL BATHS
FULL-BATH LAUNDRY IN MASTER
BEDROOM

BATHING CERAMIC TILE KITCHEN
COUNTER TOPS
BEAUTIFULLY FINISHED HARDWOOD
KITCHEN CABINETS
GARAGE DISPOSAL
LAUNDRY PLUMBING INSTALLED
LARGE WALK-IN WARDROBE CLOSET
RECESSED LINEN CABINET AND
WORK CENTER
BUILT-IN 24" CAPACITY WALL HEATERS

30 GALLON GAS WATER HEATER
ALUMINUM HORIZONTAL SLIDING WINDOWS
FULL HEIGHT ALUMINUM SLIDING GLASS
PAVED DRIVEWAYS
LARGE DOUBLE GARAGE
SANDFORD "EAGLE PLATE" R.C.B. ROOF TRUSS
CONSTRUCTION
PLASTIC MEMBRANE FOUNDATION
MOISTURE BARRIER
PREFABRICATED TRUSS COMPOSITION
SHINGLE ROOF, WOOD SHINGLE TRIM

TINTED STUCCO EXTERIORS WITH BRICK,
STONE AND WOOD TRIM
PLANTERS
WINDOW SHUTTERS
BURN EDWARDS INTERIOR AND EXTERIOR
TRIM PAINT
WIDE OVERHANG EAVES
CHILD SAFE SIDEWALKS
ORNAMENTAL STREET LIGHTING
ALL IMPROVEMENTS

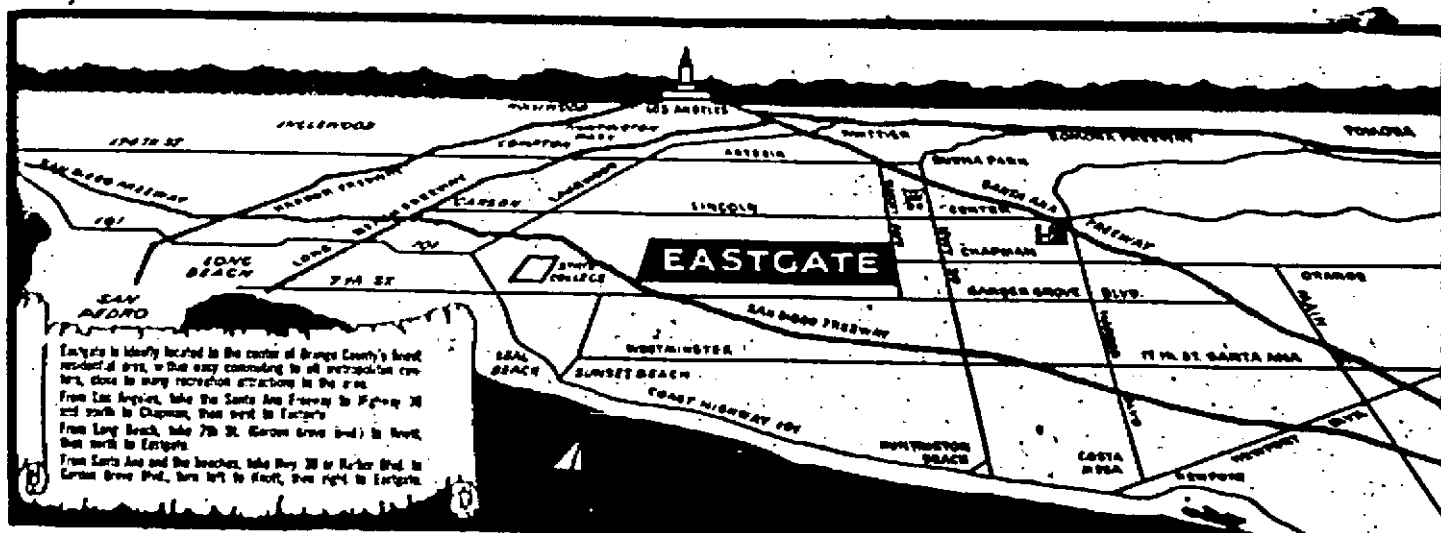
3 & 4 Bedrooms, Family Room, 2 Baths

NON-
VEYS
AS
LOW
AS

\$195

DOWN
PLUS
ONLY
\$90
COSTS

Plans and designs by L. C. Meier & Associates, A.I.B.D.
EASTGATE IS FEATURED ON TV CHANNEL 3, SUN. 10 A.M.
APPROVED BY CALIFORNIA INSTITUTE OF BETTER LIVING



NO DUE DATES, NO BALLOON PAYMENTS
FROM **\$11,950** TO **\$14,450**

13 EXCITING NEW EXTERIOR DESIGNS

4 ROOMY FLOOR PLANS

UP TO 1361 SQUARE FEET OF LIVING AREA



Register for FREE DRAWING for a 2-Day LAS VEGAS
HOLIDAY FOR TWO at the famous TROPICANA
Hotel including Room, Meals and Transportation.

Built by LARAMORE CONSTRUCTION CO.

FRANK H. McFARLAND
SALES AGENT

Don't miss the FREE WEEKLY DRAWING for Expense-Paid 2-DAY LAS VEGAS HOLIDAY for 2 at the fabulous TROPICANA HOTEL

Nitehawks, Culver City Clash Tonight

CUT CHICAGO LEAD TO 5½

Tribe Home Runs Topple Hose, 6-5

CHICAGO (UPI)—Tito Francona, Woody Held and Dick Brown clouted home runs Saturday to power the Cleveland Indians to a 6-5 victory over the Chicago White Sox and cut their pennant rivals' league leading edge to 5½ games.

It was the Indians' first victory in their last six games with the White Sox and it went to right-hander Cal McLish (17-7), who was a loser in one of four straight losses to the White Sox last week. McLish gave up two Chicago runs but left the game with a 3-2 lead in the sixth inning after Ted Kluszewski singled and Sherm Lollar was hit by a pitch.

Gary Bell came on and weathered a three-run rally in the ninth inning including home runs by Al Smith and John Romano.

Francona hit his 18th home run of the year into the left field stands to score Minnie Minoso in the fifth inning and Brown led off a two-run seventh inning for the Indians with his fifth circuit clout of the campaign. Held opened the eighth inning with his 27th home run to give the Indians their winning margin.

Chicago's lead was short-lived. In the ninth inning, Al Smith and John Romano hit home runs to give the Indians a 6-5 victory.

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El Paso third baseman Gene Stogner is cut down at home in first inning Saturday by New Westminster catcher Gord Hartley. It was closest El Paso came to a run. Ump is Hugh Amber.—(Staff)

IMPRESSED BY MCCOVEY

Chisox Scout Tabs S.F.

SAN FRANCISCO (AP)—A League lead, plans to spend at least a week here. He saw the Giants in Los Angeles, his hometown, but came here because "you can't tell anything about a ball club in the Coliseum."

"The pitchers throw away from that left field fence, and the hitters go for it," he said. "They don't use their normal style."

Thurston watched the Giants lose a 2-1 squeaker Friday night to the Chicago Cubs and took particular note of rookie Willie McCovey, a 377 hitter. His triple extended his consecutive hitting streak to 17 games.

"I don't know where you're going to pitch to him," Thurston declared. "He's got power, swing and confidence."

An old pitcher himself, Thurston commented that San Francisco's pitching was thin what with only three first-rate starters in Sam Jones,

John Antonelli and Jack Sanford and not much of a bench. But he said this late in the season it's not too important because the hurlers don't need as much rest.

"It'll take some shuffling, but if they have to go in relief, they'll come through. Those fellows are strong and they can pitch out of turn."

"They might just as well be warming up on the mound getting guys out, as well as throwing in the bullpen."

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Illinois, Canada Triumph

By JIM HANCHETT

Joe Rodgers' world champion Long Beach Nitehawks take on their arch-rivals, the Culver City Comets, in the semi-final round of the International Softball Congress World Tournament tonight at Park Ave. Field. Game time will be 8 p. m.

New Westminster, B. C., Canada will meet Rock Island, Illinois, in the first game at 6:30 p. m. The winner of that game will meet the loser of the Nitehawk-Culver City contest at 9:30 p. m. for a berth in the finals.

Jim Boender of the Rock Island Hams Beer team retired hard-hitting Alamo-gordo, New Mexico, without a hit as his mates rolled to a 2-0 victory Saturday night. The Canadians stunned El Paso, 5-0, in the first game.

RODGERS HAS nominated his ace, Jack Randall, to oppose the Southern California champs. The Comets, who are unscored on in three tourney games, will counter with newly-acquired Don Sarno.

The Nitehawks have allowed only nine hits and one run in four tournament games. The Canadians collected seven of the hits and the lone run off Bryan Voight on Wednesday night.

Sarno, who was signed by Culver City at the close of the state tournament, holds two decisions over the Nitehawks this season. Rodgers' team has beaten him but once, that being 3-1 in their last encounter.

In his perfect game, Boender struck out 19, including 13 of the last 16 he faced. Rock Island tallied its winning run in the fifth inning when two singles, an error and a fielder's choice loaded the bases. Catcher Charlie Toppert then lined a single off the third baseman's glove for the score.

A walk and two singles gave Hams its other run in the eighth. The Canadians, tournament darkhorse, continued their string of upsets as they eliminated El Paso. The Texans' Paul Lopez, who had allowed only five hits and no runs in two games, was rapped for nine hits.

El Paso got only three hits off Earl Ready. Ready's team, the Long Beach Nitehawks, won 5-1. The Canadians, tournament darkhorse, continued their string of upsets as they eliminated El Paso. The Texans' Paul Lopez, who had allowed only five hits and no runs in two games, was rapped for nine hits.

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Sports Merry-Go-Round

By HANK HOLLINGWORTH
Executive Sports Editor

Illinois No California

Impressions gained after a week away from home base:

... That it's great to be a Californian for, with all its attractions, Illinois is no California. (With due apologies to cohorts Jack Teele, a Peoria refugee, and Jerry Wynn, a Champaign survivor!)

... That Disneyland tickets are better than gold when you're 2,000 miles from home. (Promises of Disneyland ducats had the same reaction in Du Quoin and other Illinois way stations as Yankee gum in England, candy bars in Germany or cigarettes in Paris. They sealed lasting friendships between harness devotees and members of the hard-bitten Southland press.)

... That harness racing leaps way up the sports ladder in this reporter's estimation. (It's a big league sport handled in a big league manner in the mid-west—and if you could have seen some of the bankrolls unfurled back there, you'd almost think Santa Anita and Hollywood Park devotees were pikers!)

... That Rosalind Russell and Janet Blair have my congratulations for performing so admirably in the movie, "My Sister Eileen," a few years back. (I, too, had a cold-water flat and also a train running so close to it that the thing shook like a drunkard with the d's. My performance, however, couldn't come close to theirs.)

... That everyone back there must be a lodger roofer. (Maybe it's a left-handed salute to Buzze Bavasi and company, but most midwesterners I met were backing the Dodgers in the hot NL pennant drive because they "felt sorry" for the transplanted Flatbushers. The consensus was that the Dodgers are a raggedy-Ann outfit that has no business challenging for the title... but they are!)

THINGS HAVEN'T CHANGED radically on the home front, though:

... Don Drysdale still is performing like a child. (And isn't it time to wonder if the Dodgers might not be saddled with another Piersall case?)

... The Nitehawks are creaming all opposition in the World Softball Tourney. (And where are the "I-Told-You-So" hecklers who claimed a month ago that Jolly Joe Rodgers had lost his whip, a la Carey Stengel?)

... The Century Club is getting ready for another wingding. (It's a good one again—Wednesday night's annual kickoff banquet for our college graders—and worth everybody's support to get the players into the spirit of things.)

... Long Beach State had its usual opening week problems. (This time 43 candidates and only ONE center!) ... Coach Jim Stangeland at City College is singing his usual blues. (Five will get you 10, though, that he has another fine record in the ruggedest JC circuit in the country.)

... Bobbo Kelley still is taking pot shots at the Van Brocklins, De Johns and Hollingworths. (Oh, he's added Don "Geronimo" Jordan to his list, too, so one of these days you might read that Kelley has an arrow between his ears.)

IN THE MIDWEST, you pick up these notes, too:

... Chicago and St. Louis writers feel that SC has a chance of going through this football season with a 10-0 record. Impossible—with such titans as Ohio State, Notre Dame and Pitt, not to mention UCLA, on the schedule.

... Jerry Doggett, the Dodger broadcaster, may handle UCLA football games on radio this fall—if the Bruin package is ever sold.

... The Rams are a cinch, by midwest standards, to run away with the Western Division NFL title. "They should never look back," one Chicago writer told me. "They have so much offensive talent, it's frightening. If they don't win it all this season, something has to be wrong inside the organization." I didn't say it, Sid, I just quoted the man.

... Easy Ed MacCauley told me that pro basketball is at least two years away from California. "Nobody's losing money now," said the St. Louis Hawk manager, "so why move to California?" Walter O'Malley and Dan Reeves may have some good replies for you, Ed. I understand they're operating slightly in the black these days.

U.S. Adds 24 Gold Medals

CHICAGO (AP)—United States swimmers completed the States swelled its gold medal U.S. domination in swimming collection to 93 with 24 more Saturday by taking the 200-yard freestyle and 100-yard butterfly.

Chris Von Saltza won her third gold medal by anchoring the women's freestyle relay team victory in 4:17.5, a Ron Crawford of Downey tallied new Games and American tied a tie-breaking goal in the record. The men's 400-meter second half.

freestyle team also set a in baseball, Argentina Games and American record nudged the U.S. 3-2 to enter the finals.

2 Homers by Lemon in 3rd

WASHINGTON (UPI)—Big Jim Lemon, often mentioned by the Washington Senators as the Washington Senators' ace pitcher, hit two home runs Saturday to power the Senators to a 10-3 victory over the Boston Red Sox.

Lemon's first homer was off Bill Monbouquette with one on and gave the Senators an advantage they never lost. Lemon also drove in an earlier run with a double, giving him an RBI total of seven.

A total of 13 players previously hit two homers in the same inning. The American Leaguers who accomplished the feat were Ken Williams of the Browns in 1922, Bill Regan of the Red Sox in 1923.

World Ski Title Won by Vicki

MILAN, Italy (AP)—Vicki Van Hook, 15-year old sensation from Long Beach, Calif., won the women's combined title at the world water ski championships Saturday after finishing second in jumping competition.

Two days ago Vicki won the slalom title and Friday was second in the world's figure skiing. Competition was so close in the latter event that judges had to look at motion pictures before announcing placings.

Saturday Vicki finished second in the jump event to clinch the over-all title. Nancy Rideout of Cypress Gardens, Fla., won the jump title for the third straight year.

Buc's Snap Skein, 7-6

PHILADELPHIA (AP)—Dick Stuart got three hits, including his 23rd homer, and Bob Skinner chipped in with a game-winning single as the Pittsburgh Pirates snapped a three-game losing streak with a 7-6 win over the Philadelphia Phillies Saturday.

Stuart's homer came in the eighth inning, off pitcher Steve Carlton. Skinner's single scored the winning run in the ninth.

The Pirates' victory ended a three-game losing streak that had begun with a 6-5 loss to the Phillies on Wednesday.

Reds Hook Milwaukee Again, 5-1

CINCINNATI (AP)—Jay Hook, one of the Cincinnati Reds' late-blooming rookies, dealt another blow to Milwaukee's pennant hopes Saturday as he held the Braves to four hits and hurled the pesky Reds to a 5-1 victory.

The 22-year-old Hook, brought up from Seattle in mid-July, has won three in a row and has a 5-3 mark.

Hook's victory snapped a two-game losing streak for the Reds, who had lost to the Milwaukee Braves in their previous two games.

Pennant Races at a Glance

AMERICAN LEAGUE
W. L. Pct. GB
Chicago 21 10 .680 0
Detroit 19 12 .613 2
Cleveland 18 13 .580 3
Minnesota 17 14 .550 4
New York 16 15 .517 5
St. Louis 15 16 .483 6
Kansas City 14 17 .449 7
Washington 13 18 .417 8
Philadelphia 12 19 .385 9
Boston 11 20 .352 10
Pittsburgh 10 21 .319 11
Los Angeles 9 22 .286 12
Oakland 8 23 .254 13
Seattle 7 24 .222 14
Houston 6 25 .190 15
San Francisco 5 26 .158 16
Milwaukee 4 27 .125 17
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(Continued from Page C-1)
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Groza converted. Time: 4 mins., 40 seconds left in 2nd quarter.

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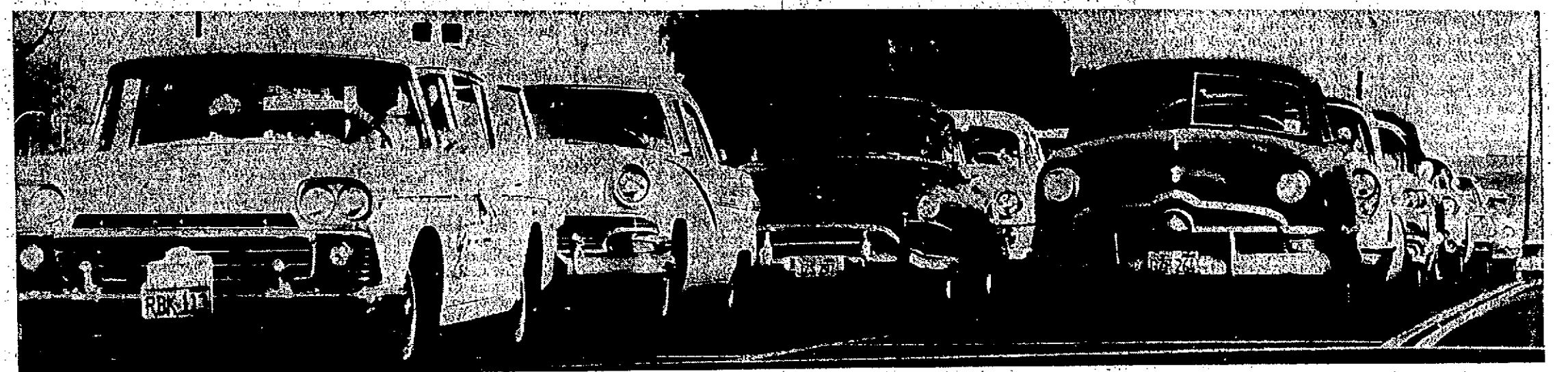
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Holiday Traffic Toll Running High



BUMPER-TO-BUMPER TRAFFIC CLOGS PACIFIC COAST HIGHWAY AT SEVENTH ST. AS HOLIDAY WEEKEND BEGINS

L.B. Area Has Few Mishaps

Long Beach motorists were enjoying a bloodless day at a late hour Saturday even as traffic experts were expressing alarm at the national traffic toll.

During the early morning hours Saturday, two motorists were killed in separate accidents in Orange County. Nationally, officials said the Labor Day weekend highway slaughter was running "alarmingly" ahead of last year.

A LATE COUNT showed that at least 143 persons had lost their lives across the country in traffic mishaps since the weekend began at 6 p.m. Friday. Twelve died in California.

The Orange County dead were:

Richard Eugene Sare, 32, of Corona, killed on Pacific Coast Hwy. at Tin Can Beach when his sports car smashed into two parked autos.

Daniel M. McJvor, 23, of 510 N. Olive St., Anaheim, killed at Fullerton when his car rammed into a freight train.

IN NONFATAL accidents Saturday:

Thirteen-year-old Edward R. Subias, of 12054 Mollette St., Norwalk, suffered a severe leg cut when his bike was struck by a hit and run driver on Norwalk Blvd. at 166th St. in Dairy Valley.

Paul E. Posey, 49, of 548 E. Alondra Blvd., Gardena, was admitted to Las Campanas Hospital in Compton with a broken leg after his car was struck by a truck at Artesia St. and Wilmington Blvd. in the Compton area.

Bill D. Hargraves, 20, of 8229 Alondra Ave., Paramount, suffered minor injuries when his car slammed into a house at 15506 Georgia St., Paramount.

THE WEATHERMAN was predicting continued good weather for the rest of the Labor Day weekend in Long Beach.

The temperature here reached 84 degrees Saturday as 60,000 persons flocked to the Long Beach shoreline. Only five rescues from the surf were reported by life guards.

Mickey's Ex-Wife, Ex-Guard Elope

LAS VEGAS, Nev. (AP) — Former gambler Mickey Cohen's ex-wife and his ex-bodyguard honeymooned here Saturday.

Mrs. LaVonne Cohen and Sam Parkas, both 42, were married by Las Vegas Justice of the Peace Oscar Bryan Friday.

Mrs. Cohen obtained a divorce June 18, 1958, charging that Cohen berated and humiliated her and had an ungovernable temper.

Parkas said he is in the steel business.



RICHARD ROGER PROVOST

Land's Crescendo Only Eerie Clue to a Boy's Death

By WILLIAM JONES

The crashing sounds of a mountain landslide have faded into an eerie silence.

A 15-year-old Long Beach youth and his father have been swallowed by the earth.

No word has been received since the Aug. 17 slide in the Yellowstone Park area from Richard Roger Provost, 15, son of Mrs. Dayle Provost, of 6726 El Jardin St.

With the boy at the time of the accident, and also still missing, is his father Roger Provost, deputy warden of Soledad Prison.

THE BLOND, blue-eyed, 6-foot youth left with his father, who was divorced from the mother, on Aug. 9 for a motor trip into Yellowstone Park.

His last message to his mother, came in a postcard, dated Aug. 12.

"Today, we visited Old Faithful and all of the many geysers. Last night, we parked the trailer on the side of the road and some rangers threw us out. Love, Dick."

"Later I learned that they were fishing on the Madison River about 30 miles west of Yellowstone."

BORN IN OAKLAND, he and his mother moved to Long Beach from Chino in 1954.

Surviving, in addition to his mother, are a brother, Steven, 18, grandmothers, Mrs. Katherine Provost of Chino and Mrs. Roselyn Bussey of Santa Ana.

Mrs. Provost has been waiting, hoping. Three weeks have passed since the landslide.

Memorial services for the youth will be held at 4 p.m. Sunday, Sept. 20, in the Unitarian Church, 5450 Atherton St.

U.S. Flays Russ on Laos; U.N. Council Summoned

REPLIES TO IKE

De Gaulle Plans U.S. Visit Soon

TURNBERRY, Scotland, (AP) — President Charles de Gaulle of France Saturday accepted President Eisenhower's invitation to visit the United States as soon as possible.

Arrangement for new top level U. S.-French talks were begun as Eisenhower—resting in Scotland—kept in close touch with events in Communist-threatened Laos. A spokesman said Eisenhower was concerned about the situation.

De Gaulle replied promptly to a message from Eisenhower asking him to come to Washington. Eisenhower extended the invitation in two warmly-worded communications to De Gaulle Friday when he was leaving Paris.

De Gaulle replied: "I very much hope to be able to go and see you in Washington. It will in any case be as soon as I can."

HE SAID HIS own feelings about the exhaustive conferences in France paralleled Eisenhower's. He called their meetings "a wonderful event from all points of view . . . a great date in the history of the relations between our two countries."

De Gaulle said the talks resulted in "a meeting of the minds" and he added: "The French people, as you were able to feel, grasp thoroughly and with joy the meaning and scope of our meetings."

Eisenhower and De Gaulle agreed in Paris on a firm stand in negotiations with the Russians on Berlin and other European questions. Eisenhower also assured France of full consultation in decisions affecting the Atlantic Alliance to meet French demands for equal stature with the United States and Britain.

BUT FRENCH policy in Algeria remains. The French want full U. S. and British support for the campaign to put down the long rebellion of nationalists in Algeria. The United States and Britain have avoided this for fear of offending friendly nations who support the rebellion.

De Gaulle is expected soon to announce a new program for Algeria, obviously with the hope it will win full backing of his allies.

Gas-Tax Hike OK'd by Senate

WASHINGTON (AP) — The Senate Saturday night approved a penny-a-gallon increase in the federal gasoline tax as a temporary way of keeping the vast federal interstate highway program going.

It joined the House in voting to boost the present federal gasoline tax from 3 to 4 cents a gallon for 21 months and then sent the bill back to the other body for consideration of numerous Senate amendments.

THE SENATE action represented a partial victory for President Eisenhower and administration road officials who had urged a 1½ cent a gallon boost in the federal gasoline tax.

They accepted the smaller increase with a frank warning that it will slow down and stretch out somewhat the vast program of federal aid on highway construction.

The higher tax is expected to bring in an additional 333 million dollars for the highway trust fund in the nine months that begin Oct. 1, and 500 million in the year that follows it.

One of the men held a shotgun while another threatened him with a pistol. Officers said the pair evidently hid in the back of the store until after closing time and surprised Deer as he was counting the day's receipts.

The trio left through a rear door after warning Deer not to call police until they had made their getaway.

The victim said the men were young, dark-complexioned and appeared nervous.

Red Revolt Blamed on Moscow, Allies

WASHINGTON (UPI) — The United States accused Russia and her Communist allies Saturday of directing the Red rebellion in Laos and threatened free world counter-action.

Saturday night, the United Nations called an emergency session of its Security Council to consider dispatching U. N. troops to the aid of Laos. The council will meet at 3 p.m. Monday.

The Royal Laotian government, beset by stepped-up guerrilla attacks by Communist forces from within and outside the little kingdom, has appealed to the United Nations for a U. N. military force to stave off the aggression.

The State Department issued a special statement declaring the United States would support consideration of the appeal.

The statement specifically accused the Soviet Union, Communist China and the Red government of North Viet Nam of inspiring, directing and supporting the invading forces in the little Southeast Asian kingdom.

The statement raised the possibility that troops might ultimately be sent to Laos but the State Department did not clarify this. (The United States already is airlifting equipment to the 25,000-man Laotian army).

NOR WOULD THE STATE DEPARTMENT SAY whether the developments might have any effect on the forthcoming exchange of visits by President Eisenhower and Soviet Premier Nikita Khrushchev who is due here Sept. 15.

Earlier this year the Kremlin leader angrily canceled a planned visit to the Scandinavian countries because of anti-Communist comments in the press.

The President, ending his European trip in Scotland, has been keeping in touch with Secretary of State Christian Herter on the Laos developments. Herter arrived in Boston, Saturday from Europe and the statement was issued after he talked to the State Department. He is due back here Sunday.

Herter and Henry Cabot Lodge, U. S. Ambassador to the U. N., met later Saturday to discuss the subject. U. N. Secretary General Dag Hammarskjold rushed back to New York from South America to deal with the crisis.

In Laos, the government declared martial law throughout the country to maintain order while waiting for a U. N. decision on the request for help. Communist troops were reported to have launched a massive attack Saturday in the Sam Neua province.

HAMMARSKJOLD ARRIVED BY AIR FROM RIO de Janeiro at 5:23 p.m. EDT, a day earlier than he had planned and went directly to the U. N. headquarters to confer with the Laotian delegation to the U. N. and other officials.

He said that he returned early to study the Laotian request for aid and to put the machinery in motion to call a Security Council meeting.

Italian Ambassador Egidio Ortora, president of the Security Council, made the announcement of the Security Council's emergency session after two conferences with Hammarskjold.

He said he was sending cables to the 11 members of the council, notifying them of Monday's meeting.

The State Department minced no words in its statement. It served plain notice there will be free world action if the Soviet Union, Red China and puppet North Viet Nam government continue their support of the rebellion.

WHERE TO FIND IT

AFTER NINE YEARS the "police action" in Korea still goes on while boys like Pfc. Dennis Andrews, 19, guards an armistice line. Story on Page A-6.

FOR LOVERS OF wonderful foods there are 48 pages of wonderful recipes awaiting you in the 5th Annual Cook Book, appearing with today's Independent, Press-Telegram.

Regular 1, P-T features follow:

Amusements B-3	Mobile Homes C-6
Beach Combing B-1	Radio-TV D-18
Bridge W-3	Real Estate B-4-5
Classified D-1	Ship Arrivals A-7
Death Notices A-8	Sports C-1-5
Editorials B-2	Star Gazer A-7
Medicine and You A-6	Women's News W-1

IKE A BIT SHAKEN BY PONY

TURNBERRY, Scotland (AP) — President Eisenhower was mildly shaken up on a buggy ride Saturday when his pony pranced out of control on the grounds of Culzean Castle.

No harm was done and the pony was quickly calmed by a security officer.

The President, bareheaded and in jaunty spirits, was taken on the unusual ride by the Marquess and Marchioness of Ailsa.

The marquess is the head of the Scottish clan that gave Culzean Castle to the National Foundation, a government agency. Another passenger was the 2-year-old son of the marquess.

Pulling the two-wheeled trap was Solomon, the marquess' 14-year-old pony. It trotted at a smart clip through the grounds of the castle, at which the President is staying.

BUT WHEN THE huggy came too close to a pillar and scraped a hubcap the pony began prancing excitedly.

A security man following in a car jumped out and quieted the animal by patting it on the head.

The President was unruffled and suggested venturing out of the grounds and on to the highway.

Committee OKs Interest Rate Hike

WASHINGTON (UPI) — The Senate Finance Committee Saturday approved a House-passed bill which would permit President Eisenhower to raise the interest rate on government savings bonds.

Chairman Harry F. Byrd (D-Va.) said approval was by voice vote.

The bill applies, however, only to savings bonds—Series "E" and "H." Ignored was President Eisenhower's urgent request for authority to boost the 4½ per cent ceiling on the interest paid on long-term government issues.

BYRD SAID NO move was made in the 45-minute committee meeting to act on the long-term interest rate. He indicated the Senate committee knew that the house would refuse such a proposal.

Fishin' Around

By MAXWELL CLIPPER

If all the boats that have been searching for marlin this season were placed stern to bow and pointed south, you, no doubt, could walk from here to Catalina Island.

For, say whatever you please about this being the greatest marlin year in two decades, the fact remains that scores of boats still troll futilely day after day in water off Southern California. Yet, there seems to be little doubt that the seasonal total will approach, if not exceed, the 2,000 mark.

I've had two dry-run days on boats out of Newport Harbor, one with attorney Henry Clock and his son, Ralph, on their 42-foot Tick Tock, the other with Clancy Brignall and Ken White on Cliff Brignall's 40-foot Sevenstrand. And both of those boats have been in the marlin meat this year, especially the Tick Tock, with a total of 16 fish.

There may be a few other boats with higher totals than that of the Tick Tock, but that number is a credit to the Clocks, particularly Ralph, just turned 21 and a student at the University of Colorado.

Ralph is one of the finest skippers I've ever seen. He makes the Tick Tock do everything except talk. Should he wish to do so, Ralph probably could become a great marlin-boat skipper, but he's headed for a life in civil engineering.

THE SKILL OF A SKIPPER is half the battle, if not more, in marlin fishing. Once a hookup has occurred, any experienced fisherman can hold a rod and grind away at the reel, but few persons can keep the boat on a course that will permit the easiest handling of a fish. I've always said that a photographer, instead of taking a picture of the captor and fish, should go on deck and snap a photo of the skipper at the wheel.

Then there are times—real rare ones—when a fisherman has to battle a fish and run the boat. I'm thinking of Dr. Mulford Smith's achievement off San Clemente City the other day. He had taken his 36-foot Seagull out of Newport to the bait barge when he heard a report that marlin were off Dana Point. Without breakfast and with no one else aboard, he headed that way.

He took his eyes off the course just long enough to see a swirl on a skipping bait and the fight was on. It took Dr. Smith 2 hours, 20 minutes to whip the 145-pounder on light tackle, taking a turn at the wheel now and then to keep the boat from overrunning and cutting the line. He couldn't lift the marlin into the boat so he towed it into Newport. In the midst of the battle his rod-socket belt broke, adding to the excitement. Dr. Smith said that he had no time to think of anything, but that, once the battle was ended, he felt a bit like Ernest Hemingway's "Old Man of the Sea."

MARLIN FISHING CAN BE EXCITING if you find the fish; it can be just as boring if you draw a dry run, because, you either fish for marlin or nothing.

Art Hall, a member of both the Avalon and Southern California Tuna Clubs, and his wife had their share of excitement last Sunday. They left their cruiser and started fishing from the small 16-foot shore boat when Art hooked up on three-six. It took him between two and three hours to land the 243½-pounder, a new record for such tackle in both clubs.

Strangely enough, many of this year's marlin catches have been on blind strikes—that's when the fish comes from below and takes the bait without warning. Tallers—fish that show a fin and swim toward your bait—give an angler more chance to get ready for the strike. So do feeders when you cruise through the school of smaller fish that they have just slashed to bits.

Anglers fighting marlin hoist red flags which all other skippers respect. But not so in one instance off Dana Point a week ago. Another skipper steered across the red-flagged boat's stern and cut the line. The angler—like you and I would have been—was thoroughly irritated and later bore down upon the offending craft and asked a few pertinent questions. Then, the offender, also angered, went below, returned to the deck and started firing a revolver toward the stern of the other boat. At this writing, no formal complaint has been made to the U. S. Coast Guard, but certainly there should be some action.

Hot Rods, Derby Go at Gardena

A doubleheader highlights the afternoon races will re-the Gardena Stadium racing receive a discount on tickets card today, with hot rods for the evening event. The roaring at 2:30 p.m. and the destruction derby slated for 7:45 p.m.

Heading the field of hot rod drivers will be Irish Jack Kelley, Bill Mangold, Jack Austin, Bob Hogle, Termit Snyder, Paul Jones, Chuck Townsen, Ray Bunch and Fred Thompson.

Fans who are on hand for

Parque Tosses TD in Bear Scrimmage

BERKELEY (AP)—The California Bears engaged in a 1 hour, 40 minute game-type scrimmage Saturday with quarterback Wayne Crow tossing two touchdown passes. The Blues blanked the Whites, 35-0.

Quarterback Larry Parque, Bell Gardens, Calif., a junior, hit Dave George of Mill Valley in another scoring play that covered 58 yards.

Major League Averages



HANK AARON
NL Batter: .361

Snowball II Triumphs in Sail Regatta

Pete Frost of the Newport Harbor Yacht Club piloted his Snowball II to victory in the Snipe Class in the Labor Day weekend regatta at Alamitos Bay Saturday afternoon.

Marlin Outrigger Class—1. On On, On, On (ABYC), 2. On On, On, On (ABYC), 3. On On, On, On (ABYC), 4. On On, On, On (ABYC), 5. On On, On, On (ABYC), 6. On On, On, On (ABYC), 7. On On, On, On (ABYC), 8. On On, On, On (ABYC), 9. On On, On, On (ABYC), 10. On On, On, On (ABYC), 11. On On, On, On (ABYC), 12. On On, On, On (ABYC), 13. On On, On, On (ABYC), 14. On On, On, On (ABYC), 15. On On, On, On (ABYC), 16. On On, On, On (ABYC), 17. On On, On, On (ABYC), 18. On On, On, On (ABYC), 19. On On, On, On (ABYC), 20. On On, On, On (ABYC), 21. On On, On, On (ABYC), 22. On On, On, On (ABYC), 23. On On, On, On (ABYC), 24. On On, On, On (ABYC), 25. On On, On, On (ABYC), 26. On On, On, On (ABYC), 27. On On, On, On (ABYC), 28. On On, On, On (ABYC), 29. On On, On, On (ABYC), 30. On On, On, On (ABYC), 31. On On, On, On (ABYC), 32. On On, On, On (ABYC), 33. On On, On, On (ABYC), 34. On On, On, On (ABYC), 35. On On, On, On (ABYC), 36. On On, On, On (ABYC), 37. On On, On, On (ABYC), 38. 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L.A.C. Says: The People We Know

We often hear people say: "The people are for this project—I know because everywhere I go they tell me so." Actually very few people have much real information on what the people are thinking on specified issues. This is because most of us move in a very small circle and meet a relatively small number of people.

We have before used the example of the average individual. He gets up in time to drive to work. He may park his car where he sees the same attendant. He works in an office, store or factory with the same people. He goes to lunch with the same people. In the evening he talks to his neighbors or plays cards with the same friends. They are all in the same income bracket and usually think alike because they live in the same environment.

It is natural that people get an idea that this is a measurement of public opinion. But actually they have been on a merry-go-round getting on and off at the same place day after day. Outside of this orbit are many segments of our society that rarely touch them. The natural inclination of such people is to read the same newspaper columns—listen to and watch the same radio or TV programs. They avoid anything that is in opposition to their own thinking.

For a person to be well informed on public issues and to know what the people are thinking he must read many divergent views. He must listen to the many informative TV and radio public opinion forums and he must read newspaper columnists who may be in opposition to his own views.

The well established public opinion polls are the best measures we have of what people are thinking. They are scientifically conducted to get a cross section of public opinion. They carefully interview people in all segments of our society. The views of various age groups are given as well as those in various types of employment.

It is important that the good citizen keep himself well informed. The cost of labor-management decisions is a part of the standard of living of all the people. The budgets of all levels of government decide the taxes the people must pay. The kind of society we are to live in is being decided by the legislators who pass the measures which are annually changing that society.

This year a great influence on Congress has been made by hundreds of thousands of letters from the folk back home. But the number of letters is pitifully small compared with the interest that should be shown. The apathy and smugness of the individuals who go around in circles believing what they want to believe—rather than what are facts, are our greatest danger. It is not the people we know that is important—but rather what the people we don't know are thinking. You do not find that out by confining your sources of information to those who agree with you.

—L. A. C.

(L.A.C.'s column, by L. A. Collins Sr., like other columns, is an expression of personal opinion and does not necessarily reflect the considered opinion of this newspaper.)

702 POUNDS World's Fattest Boy Succumbs

CAMDEN, Ark. (UPI)—Danny Hope, 21, who weighed 702 pounds and claimed he was the "fattest boy in the world," died Saturday upon two mattresses laid side by side on the floor of a hospital room.

He was too big for any bed the hospital could find. Hope was five feet, five inches tall and it was 92 inches around his waist.

His heart failed while physicians were treating him for pneumonia. His fat handicapped doctors.

For instance, they could not take his pulse or hear his heart through the layers of fat. They could not find an instrument big enough to take his blood pressure.

HOPE CAME TO Camden from Luling, Tex., where he lived with his widowed mother, to promote an automobile thrill show sponsored by the Camden Boys Club.

He complained in Little Rock, two weeks ago that he was homesick.

"I want to go home to mother because she's got a bad heart and she's all I've got," he said.

"I try to be a good Christian boy, but it's awfully hard. I haven't been to church for several months."

His mother, Mrs. Evelyn Hope, arrived in Camden after his death.

Carpenters were making a special coffin for him; no ready-made coffin is big enough.

They expect to finish it today and as soon as they do, the body will be put into it and taken to San Marcos, Tex., for burial.

NEW DISCOVERY FOR HARD OF HEARING

To all readers of the Ind.-P.T. the Diagnostic Offices will give the first treatment for only \$3.00.

According to the Basic Diagnostic office it is now possible for many who are hard of hearing to regain all or part of their hearing lost.

So many have told us we have tried everything and we are so discouraged that we hesitate to try anything else. Once they try this new and proved method they are overjoyed. Just like magic, in many cases they are able to hear without their hearing aid after the first treatment.

The treatment is simple, it consists of three steps, and takes about 45 minutes. If the hearing loss is due to a nerve condition, a special treatment is given, if the loss is due to catarrh, a different treatment is given. If it is a bone condition, the Tympanic Oscillations treatment is given.

According to Basic Diagnostic 70% of all hard of hearing people will be helped by this method. We believe it is as great a discovery as insulin was for diabetes.

We are so sure that we can help you that we will give you the first treatment for only \$3.00 providing you bring in this ad within 10 days from today.

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MR. AND MRS. MCKEW PLAN A TRIP

Veteran Port Aid Slates First Sea Trip

After 25 years of boarding on the Matson liner Matsonia ships here in the line of duty, San Pedro customs official Pat McKew is finally making his first sea voyage.

McKew, deputy collector for the enforcement, section of the bureau here, celebrated his 29th wedding anniversary by sailing with his wife, Lina, on the Matson liner Matsonia Thursday for Hawaii.

The veteran official joined the customs bureau in 1929 in Detroit, where he tangled with—among others—Pete Licavoli, one of the infamous Purple Gang leaders.

He was assigned here in 1934 from duty along the Canadian border.

McKew and his wife will return here Sept. 14 by plane.

British Jet Pilots Seek \$16,800 Pay

LONDON (AP)—British jet pilots Saturday gave notice they want 6,000 pounds (\$16,800) a year for flying American-made Boeing 707.

The state-owned British Overseas Airways Corp. (BOAC) expects delivery of 15 of the planes this December.

They will be the airline's biggest and fastest planes and will reinforce BOAC's fleet of Comets. Top rank British Comet pilots now get about 3,800 pounds (\$10,640) a year.

Said a BOAC spokesman: "The pay claim is being dealt with through normal channels and we hope the first discussions with the pilots' representatives will be held very shortly."

Locust Plague

TOKYO (UPI)—The Communist New China News Agency said Saturday more than 2,600,000 acres of farmland had been "extensively damaged" by locusts in the four provinces of Shantung, Honan, Kiangsu and Anhwei.

several months."

His mother, Mrs. Evelyn Hope, arrived in Camden after his death.

Carpenters were making a special coffin for him; no ready-made coffin is big enough.

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According to Basic Diagnostic 70% of all hard of hearing people will be helped by this method. We believe it is as great a discovery as insulin was for diabetes.

We are so sure that we can help you that we will give you the first treatment for only \$3.00 providing you bring in this ad within 10 days from today.

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Tito Sees U.S. Fair Exhibit

ZAGREB, Yugoslavia (AP)—President Tito Saturday opened the international fair of Zagreb, biggest in the history of Yugoslavia, and expressed a liking for the American exhibition.

The two largest exhibitions are those of the United States and the Soviet Union.

The United States concentrated on industrial design and new production techniques as well as consumer goods. A juke box, fiber glass boats and an electronic kitchen, along with space rocket models are the top attractions.

THE SOVIET UNION exhibits heavy machinery, some consumer goods and expensive furs.

The Russians show a model of Sputnik III and the Americans actual and model vehicles for projected interplanetary travel.

President Tito, in a smart gray suit, with his wife, Jovanka, accompanied by top leaders inspected the fair for several hours.

Tito and his party spent exactly the same time at the Soviet pavilion as at the American building. Accompanied by Assistant U.S. Secretary of Commerce Henry Kearns, U.S. Ambassador to Yugoslavia Karl Rankin and trade fair manager Paul Medallie, Tito showed great interest in fiber glass boats and fishing equipment.

A VOTING machine, which will register the preference of the Yugoslav public for American film stars and authors, did not attract the Yugoslav leader.

Juvenile Crime Mounts; N.Y. Arrest Toll Hits 145

NEW YORK (AP)—The arrest toll mounted to 145 persons Saturday as police fought to stem the city's worst outbreak of juvenile violence in years.

In a crackdown that began Friday, youths in Manhattan and Brooklyn were picked up on disorderly conduct charges. It was the largest sweep for a 24-hour period since an anti-narcotics drive two years ago.

While police acted in an apparent drive to forestall the kind of gang violence that recently claimed the lives of four Manhattan teenagers, an attorney warned that authorities might be violating civil rights.

And leaders of the city's Puerto Rican community, disturbed by reports that Puerto Ricans were being blamed for the violence, met to join the fight on juvenile crime.

Among those arrested since Friday night were 63 young men accused of annoying passersby on the west side of Central Park; 30 Negroes and Puerto Ricans who police said had gathered for a 48-hour liquor and hongo drum party at a lower East Side housing project; and five young men of apparent Spanish or Puerto Rican origin charged with shouting and with overturning garbage cans.

IN MANHATTAN Felony Court, Attorney Robert M. Finkin, representing some of the arrested youths, warned that large scale arrests raised the danger of civil rights violations.

"When you pick up people in large groups, as the police seem to have done last night," he said, "you are in danger of violating our civil rights, the civil rights upon which we pride ourselves."

In the surge of public outrage that followed the recent slayings, there were many calls for harsher police action against teenage gangs.

More than 200 Puerto Rican leaders met in a city-wide conference Friday night to map a program before Mayor Robert Wagner and Gov. Nelson Rockefeller meet on the crime problem Tuesday with city and state officials and civic and religious leaders.

AT A MEETING Friday Wagner and Rockefeller declared that New York's Puerto Ricans should not be blamed as a group because Puerto Rican youths were involved in all four gang slayings.

The Puerto Rican leaders condemned the violence and charged that irresponsible elements in the city were inciting racial tensions by seeking to place the blame on the Puerto Rican community.

The leaders pledged full cooperation with authorities and said Puerto Rican civic agencies would start an educational program to deal directly with troubled families and children in the city's five boroughs.

'Mack the Knife' Banned by CBS as Crime Curb

NEW YORK (AP)—Because of current juvenile delinquency problems, the Columbia Broadcasting System is temporarily banning from the air all vocal versions of the song, "Mack the Knife," a tune from Kurt Weill's "Three Penny Opera."

A current rock 'n' roll version is one of the juke box favorites around the country.

The song relates to a character supposed to have lived in England more than 200 years ago and details of the mayhem committed by "Mack the Knife." It is one of the most popular musical works in the Weill show, a longtime hit in an off-Broadway production here.

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BMW		
Gilispie Motors	TO 7-6712	
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BORGWARD		
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2945 Monogram Ave.	HA 5-0838	Lakewood Plaza
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2779 Gale Ave.	HA 5-1217	West Side
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158 E. 4th	GA 3-5469	North Long Beach
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6100 Walton	GE 8-0628	Los Altos
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3 BEDROOMS AND DEN		
ADDRESS	PHONE	DISTRICT
244 San Antonio Dr.	HE 7-1281	Los Cerritos
267 E. 65th St.	GA 3-5469	North Long Beach
4 BEDROOMS AND OVER		
ADDRESS	PHONE	DISTRICT
6100 Walton	GE 8-0628	Los Alamitos
4211 Pacific Ave.	HE 7-1281	Los Cerritos
2701 Rodloy	GA 7-8097	West Side
HOME AND INCOME		
ADDRESS	PHONE	DISTRICT
1734 Erie	GE 8-4231	Eastside
442 Osgood St.	GA 3-5469	North Long Beach
DUPLEXES		
ADDRESS	PHONE	DISTRICT
316-318 Prospect	GE 4-6928	Belmont Heights



DOTTIE FERRAGAMO, LEFT, MA, DANCE IN YARD

Backyard Bikini Show Draws 1,200

MALDEN, Mass. (UPI)—Police Saturday night broke up an excited crowd of 1,200 persons gathered to watch a blond housewife and her mother encore a "backyard bikini" show.

Mrs. Dorothy (Dotty) Ferragamo, 33, and her mother, Mrs. Mary L. De Marco, 55, of Revere, cavorted for three hours before the delighted

Gang Moll Hunted in Paris

PARIS (UPI)—Police Saturday combed the Paris underworld to pick up the trails of a pistol-packing blonde named Lulu and her wounded lover who blasted their way through roadblocks and police traps across half of France.

Lucienne Colombo, 26, known as "La Belle Lulu" (The Beautiful Lulu), was separated from Marcel Bertoux, 19, Friday after he was wounded making a getaway. Both were believed to be hiding out somewhere in Paris.

Police said Lulu, a striking blonde with a yen for fast cars and expensive jewelry, was the mother of three children. Nothing was known of their father, or fathers.

According to police, she spent the summer directing a gang of teenagers in a series of villa robberies along the Riviera.

Last Monday, two of Lulu's young gang members were picked up by police after they wrecked a stolen sports car near the Swiss border. The two youths talked, and police began their search for the blonde.

Lulu and Marcel got word on the Riviera that the police were looking for her. They stole a powerful Mercedes sedan and headed north for Paris.

Girl Reports Knife Threat by Attacker

STINSON BEACH (AP)—A 20-year-old blond art student said she was raped at knife-point on a sand dune at this Northern California resort beach Saturday while her terrified cousin stood a few feet away.

The attacker threatened to kill both of them, the girls said.

Deputy Sheriff Harvey Teague arrested John Alva Gordon, 25, unemployed San Francisco bellhop on State Route 1 four hours later. The girls identified him as he was charged with rape.

The attack was witnessed by two other beach strollers, Bland Ewing, 28, Altadena, Calif., and Hilary Oulton, 16, Plainfield, N.J. They said the man threatened to kill the girl if they didn't leave the scene. The two went after help.

SUN, MOON, TIDES

SUNDAY: 6:52 a.m. sunrise; 7:13 p.m. sunset; 16:11 p.m. moonset; 7:54 p.m. moonrise.
MONDAY: 6:49 a.m. sunrise; 7:10 p.m. sunset; 16:08 p.m. moonset; 7:51 p.m. moonrise.
TUESDAY: 6:46 a.m. sunrise; 7:07 p.m. sunset; 15:56 p.m. moonset; 7:48 p.m. moonrise.
WEDNESDAY: 6:43 a.m. sunrise; 7:04 p.m. sunset; 15:51 p.m. moonset; 7:45 p.m. moonrise.

Education Rewards Explained

WASHINGTON (AP)—Better jobs, higher pay and less unemployment are among the rewards of a completed education, Secretary of Labor James P. Mitchell advised Saturday.

In a back-to-school message aimed at the young "drop-outs"—boys and girls who won't be joining the march of 46 million students back to classrooms and colleges—Mitchell said:

"I would urge all of them, if this decision is voluntary, to reconsider and return to school this semester. It is an opportunity they could well regret missing."

GOVERNMENT research on the nation's changing job patterns have produced one outstanding fact, the secretary said:

"The fact is this—getting a job and succeeding in it depends more and more on the amount of education and training a young person has, and on how well he has used his time in preparation."

White-collar jobs already outnumber blue-collar jobs, Mitchell said, and a recent Labor Department survey showed that young people who don't finish high school experience about three times as much unemployment as those who graduate.

While education pays off in satisfactions that cannot be measured in dollars, the statement went on, every study shows that education has a bearing on income.

"RECENT FINDINGS show that two out of every three experienced workers with a college degree were earning \$6,000 a year or more."

"Only one of every three high school graduates was in that income bracket and only one out of every 14 with an elementary school diploma made that much."

"At present rates of pay, the expected lifetime earnings of persons with four or more years of college stand at a little over a quarter of a million dollars. Those who do not graduate from high school can expect to earn less than half that amount."

Ike's Visit Saves 2,000 From Fines

PARIS (UPI)—The Paris prefect of police, Maurice Papon, said Saturday he had decided to tear up all tickets given 2,000 traffic violators on Sept. 2, the day President Eisenhower came to Paris.

He said car owners had accepted unusual restrictions on traffic with such good temper that the least he could do was to reward them in this small way.

Skin Divers Discover Cavern 150 Ft. in Bower Sea Cave

SONORA (AP)—Skin divers Saturday discovered a cavern 150 feet deep in Bower Cave and research spokesman said that proves Bower is the largest underwater cave in the West.

The cavern is reported as 40 feet long and 30 wide, with water about 75 feet deep.

Guy Thro, spokesman for an explorer research group, rushed here to announce the discovery. Bower Cave is at Buck's Meadows, several miles east of Sonora.

Thro didn't report where the next largest Western cavern is.

DISCOVERY of a smaller cavern by Jon Lindbergh, son of the famed aviator Charles A. Lindbergh, in 1955 had prompted occasional searches of Bower that eventually led to this find. Jon, then a student at

Stanford University, found a cave about 20 feet square and 15 feet high. He said he believed there was another, much larger cavern but he didn't find it.

The large cavern was discovered by divers Ed Davis of Stockton and Phil Hunter of Orinda. They are members of Skin Divers, Unlimited, Stockton. SDU and the Cave Research Assn. of Berkeley, Calif., are co-operating in the exploration.

THRO SAID the explorers, who are studying geological formations in the cave, found a type of rock not common to caves in the West. He said the rock was not limestone, normally found in caverns, but has not been identified.

In discovering and exploring the cavern, the div-

Martha Raye Falls Ill, Quits Role in Show

FRAMINGHAM, Mass. (UPI)—Actress Martha Raye Saturday withdrew from the lead role of a summer theater production of the musical, "Gells Are Ringing," because of illness.

Miss Raye was to have opened in the play at the Carousell Theater here Monday. Boston-born actress Peggy Cass agreed to cancel her vacation and take over the role for the two-week engagement.

Miss Raye was bed-ridden with a recurrent kidney ailment when she arrived in Boston for rehearsals a week ago. She was staying at a Newton motel under the care of a physician.

Miss Cass has appeared previously in "Bells Are Ringing" but never before in a theater-in-the-round version. Stephen Douglass will appear in the lead male role.

TV Experts Integration Plan '60 Demo Show

HOLLYWOOD (AP)—A committee of movie and television experts begins working quietly next week to make the 1960 Democratic convention here an outstanding production on TV.

Director George Seaton, former president of the Academy of Motion Pictures Arts and Sciences, said Saturday night that 10 others familiar with show business techniques will discuss plans with him Wednesday night.

HE SAID he could name only two at the moment—writers Valantine Davies and Allan Rivkin.

Seaton said he was appointed by Paul Ziffren, Democratic national committee man, to "devise a small show" for the convention climax—the acceptance speeches by presidential and vice presidential candidates.

"I don't know just what we're going to set up," he said. "All I can say is that the committee will act as a liaison group between the Democratic National Committee and the television people."

SEATON SCOFFED at reports he had plans to make the convention the most dramatic spectacular ever produced on television.

"I'm a rank amateur at this sort of thing," he said, "but I'm quite certain we won't turn the convention into a spectacle. Our job is simply to try to smooth out some of the wrinkles beforehand."

Fourcade, French Deputy, Killed

BLOIS, France (AP)—Jacques Fourcade, one of six vice presidents (deputy speakers) of the French National Assembly, was killed Saturday in an auto accident.

Fourcade, 57, was a member of the rightist Independent-Peasant group. He became deputy for the High Pyrenees constituency in 1951 after a career as a lawyer.

Callas Cuts Record at Opera House

MILAN (AP)—Maria Callas sang again Saturday at the La Scala Opera house—the place she left in a huff last year.

But the prima donna's return to the stage where she scored some of her most resounding triumphs was only to make a recording of Puccini's "La Gioconda," with the La Scala orchestra.

Officials of the opera house said that since the record company had hired their orchestra and since there wasn't any other place in Milan where the record could be made, there wasn't any reason Miss Callas shouldn't go there.

Still unhealed is the breach between Miss Callas and the La Scala management which resulted in the termination of her contract at the end of the 1958 season. Miss Callas said then she wouldn't return to the La Scala stage until the opera house's director left. He still seems well entrenched.

Scouts Aid in Control of Traffic

DAVENPORT, Iowa (AP)—Living traffic signals—Boy Scouts with signs—are stationed along Scott County highways for the Labor Day weekend in hopes more lives will be saved.

Explorer Scouts and special deputies are holding single-word signs, in groups of four, along major thoroughfares, Sheriff Pete Wildman said.

"We figured most motorists would pay little attention to any sign we put up along the highway, but we were quite sure they'd notice if someone was right out there holding the signs," Wildman said.

About 100 Explorer Scouts and 19 deputies are taking part in the campaign. A full complement of deputies patrols the routes with cars.

THE FIRST SIGNS say "Scott . . . County . . . Welcomes . . . You."

Farther down the road, motorists encounter these: "Please . . . Observe . . . Speed . . . Limits," and "Please . . . Drive . . . With . . . Care."

"Scott . . . County . . . Thanks . . . You," the signs on the county borders say.

"There isn't any one formula that can produce complete safety," Wildman said.

"We've been using the crack-down approach. This is just another method, the 'please' method, of asking motorists to cooperate with us."

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WHERE THE DEAD FELL ON UNRUH'S DAY OF MADNESS

13 Died in One-Man Massacre 10 Years Ago

By LEE LINDER

CAMDEN, N.J. (AP)—He hated his neighbors. They tormented him, ridiculed him, laughed at him as he walked quietly, shyly, sometimes aimlessly along East River Ave. where he lived, most of the time carrying the Bible he loved to read.

The hate grew in Howard Unruh. His resentment consumed his every thought until, driven insane, he killed 13 persons in mad, uncontrolled slaughter. Seven of his gun victims were strangers—innocent pawns in his quest for revenge.

The slayings, bloodiest single massacre by one person in American crime history, occurred 10 years ago—on Sept. 6, 1949. It was a sunny, warm morning.

By noontime, for nine different families, it had become a nightmare they never will forget.

Today Unruh, an ex-World War II veteran now 38, languishes alone in a prison cell-like room in the Trenton (N.J.) State Hospital.

A hospital spokesman says he is mentally unchanged from the day he entered. He takes no interest in his surroundings, doesn't participate in hospital activities. But he still reads his Bible, practically the only book he ever picks up.

His only visitor is his mother, who comes every two weeks. His father died six years ago, and his mother now lives with her sister and brother-in-law, the Robert Wonssettlers. "She is very loyal to her son," says Wonssettler.

When the sallow, hollow-cheeked, bespectacled Unruh was declared insane and admitted to the hospital, the psychiatrists described the case as "dementia praecox, mixed type, with pronounced catatonic and paranoid coloring."

Dementia praecox is a disease, considered incurable, in which the brain cells deteriorate. Feelings of persecution figure strongly in paranoia.

A catatonic person displays little or no emotion. And that description fits Unruh, even back to his school days.

NEIGHBORS variously described him as "queer," "odd," "very quiet," "a fine fellow who didn't bother anyone." None, apparently, knew about his basement target practicing, or that he gave up stamp collecting to collect guns.

His teachers said he was a fair student, but "colorless."

His uncle, Fred Vollmer, said Howard's only pre-war affection was for a mongrel dog; that he had no interest in girls and never went out with them. (But Unruh, when arrested, owned a book on sex education.)

Howard had been a telephone operator and re-

border in the Army, and his commander said he was "always self-contained."

The witnesses who saw part of the slaughter on River Ave. said Unruh was silent as he sprayed bullets at people; and he didn't appear angry.

Psychiatrists who examined him after the massacre called Unruh mad. If the hospital's doctors ever should find him sane, he'd face the 13 murder indictments still pending against him in Camden County court.

WHAT HAPPENED that Tuesday morning in 1949? How did this crime start?

Minutes before the mild-mannered Unruh went berserk, he threatened his mother with a wrench.

Later she said her son didn't seem to recognize her—"his face was blank"—and she ran out of the house to the home of a nearby friend.

As police reconstruct it, Unruh then seized one of his guns, a German Luger, and stalked slowly and deliberately down River Ave.

He had marked for death the men he hated: the shoemaker, the barber, the tailor and the druggist—most of all the druggist who had built a fence that forced Unruh and his mother to walk around several buildings to get to the sidewalk.

Unruh entered the store of John P. Piarichick, 27-year-old shoemaker, and killed him with one perfectly aimed bullet.

Clark Hoover's barber shop was next. Inside he slew Hoover, 33, but the first bullet Unruh fired cut down fatally 6-year-old Orris Smith, sitting on a hobby horse getting a haircut. A third bullet missed the youngster's mother who cringed on the floor.

THEN ON TO the drugstore—about 50 feet away. Insurance agent James J. Hutton, a stranger, was coming out of the door.

Unruh blocked Hutton's entrance and one well-aimed bullet settled that.

Mrs. Rose Cohen, the druggist's wife, raced into the prescription room in back of the store. But Unruh ran faster, killing her as she screamed hysterically.

Upstairs pharmacist Morris Cohen heard the shots. He jumped through a second floor window onto a shed roof, then dropped 10 more feet to the street, twisting his ankle severely in the leap.

Unruh pumped bullets at the limping Cohen, and the druggist crawled into the gutter and died.

Meantime, Mrs. Minnie Cohen, 63, shoved her grandson, Charles, 12, into a closet after he had failed to make it out the window behind his father.

Unruh killed the grandmother as she covered behind the bed, covered with a blanket. But the bullets aimed at the closet missed their mark.

As Unruh walked out of the drugstore, reloading his Luger methodically, the score was 7 dead, 2 missed.

HE STOPPED momentarily on the corner. An automobile moved slowly as driver Alvin M. Day Jr., a television repairman, spotted the bodies of Hutton and Cohen. Day stepped on the brake pedal—and Unruh squeezed the trigger. There were now eight dead.

The killer walked past the barber shop, past the shoemaker. The tailor was next.

But Thomas Zegrino wasn't there. His wife, Helga, 22, was minding the shop. So Unruh killed Zegrino's bride of 2½ months.

Shouts outside attracted Unruh and he ran out of the store. Two doors away the window shade moved in the home of Joseph Hamilton. Distracted, Unruh fired once. That bullet killed 2-year-old Thomas Hamilton.

Unruh dashed across the street, banged on the locked door of Frank Engel's taproom. Patrons crouched behind the bar as bullets crashed through the glass.

Unruh then spotted a parked bakery truck. He rushed up, shoved the pistol through the open door, fired once. But driver Roxy de Marco had tumbled backwards into the bread boxes and the bullet missed.

MEANWHILE, Engel came out of the taproom and fired at Unruh. The bullet struck the killer in his buttocks and he raced toward the corner.

"Nobody who walked on that street was safe," De Marco said.

Unruh moved to the grocery on the corner and found it locked. He fired wildly a few times, turned away just as a car stopped for a red light at the intersection.

Unruh stepped forward. His pistol cracked three times. Killed instantly were Mrs. Helen Matlack Wilson, 37, and her mother, Mrs. Emma Matlack, 66. Little Johnny Wilson, 10, died 18 hours later.

In wild gunfire at nearby buildings, four others were wounded.

This ended the 20 minutes of madness. Unruh went back to his second-floor room where he reloaded the gun and waited. A detail of 50 police surrounded the house; a tear gas bomb crashed through the window.

Unruh finally stumbled out, unarmed. Residents came out of hiding with shouts of "lynch him" and "hang him now."

BUT THAT WAS 10 years ago, and gradually the anger and extreme bitterness have died as time passed and the neighborhood changed.

Joseph Silberman, a Philadelphia pharmacist who later bought and remodeled the Cohen drugstore, said five years ago: "I get sightseers all the time. And then salesmen and customers tell me how they just missed being in the store at the time of the killings."

But just last week Silberman said nobody is interested in it anymore, and he doesn't want to talk about it.

The Cohen fence that so enraged Unruh is gone now. But that hadn't been the only torment. Unruh told police the neighbors he hated "had been talking about me for some time and making derogatory remarks about my character."

They said so much that Unruh "just made up my mind to kill them."

When he was sent to the mental hospital his mother said worriedly: "He has said fever. They won't give him enough handkerchiefs there."

Unruh, himself, apparently doesn't care.

Semi-Nude Japanese Girls Are Solid Financial Hit

LAS VEGAS, Nev. (UPI)—An imported group of Japanese performers has struck a solid financial blow for those favoring nude shows on the Las Vegas entertainment strip.

And the show's veteran promoter insists that its "difference" and not its well-lighted, bare oriental bosoms is responsible for its success.

The show, "Holiday in Japan," narrowed the margin in the continuing hassle among casino owners to five nude shows and six non-nude and also brought solvency to a multimillion-dollar casino-resort hotel

which had been closed for two years.

"The show runs for 61 minutes," said Bill Miller, its promoter. "Three minutes have nudity. I feel nudity is only a minor point in the show's success. It's the show's difference which makes it a hit."

In a city full of big names in the entertainment field, the no-name Japanese show—40 women and 20 men—has been packing 'em in at the New Frontier since it opened July 16.

Miller said the show is probably the only one which pays its own way on the strip. Gambling revenue

usually makes up the loss, he said.

The first part of the show has traditional Japanese numbers. It moves in the second half into modern type numbers and touches on rock 'n' roll, bare bosoms ("My Baby Don't Care for Clothes") and a comedy baseball act.

Costumes and props are elaborate and have lots of color and splash.

The most popular act, judging by audience reaction and comment, is a 17th century traditional dance, "Spring Love," done by a couple who present a story of old lovers magically recapturing their youth.

Boy, 17, Kills Self in Jail

BIRMINGHAM, Mich. (UPI)—Funeral services will be held next Tuesday for a 17-year-old boy who killed himself in jail after being caught trying to steal money he said was to help his cancer-stricken father.

Police, however, said Richard Bielby, oldest of three children in the Bielby family, had had previous trouble with authorities.

His father, Kenneth Bielby, was under treatment for abdominal cancer and other illness at William Beaumont Hospital in Royal Oak.

According to police, Richard Bielby Friday went to a gasoline station and took a cash box containing \$200 to the lavatory where he tried to open it. An attendant discovered him and called police.

RICHARD TOLD them he wanted to get the money because he feared the family was running out of money because of his father's illness, and was in danger of losing their home in fashionable Bloomfield Township.

He was lodged in jail while his story was checked. A short time later, a jailer making the rounds, found Richard hanging from the cell door with his shirt as a noose around his neck.

Authorities said Richard had been in trouble before on theft charges, including a stolen car. They knew him as moody and strange.

THE FATHER, who six months ago had to give up a well-paying job as a manufacturer's representative, because of his illness, heard the news from his physician, Dr. Harry Lichtwardt, of Birmingham. Dr. Lichtwardt said he "looked it very well" but was depressed.

He said a decision might be made Monday whether the father would be allowed to leave the hospital to attend his son's funeral.

Plane Cracks Up, No One Injured

HONOLULU (AP)—A passenger plane from Seattle and Portland crash-landed at Honolulu International Airport Saturday but no one was injured.

The nose wheel of a Northwest Orient Airlines DC6 collapsed as the four-engine aircraft touched down. Rain apparently prevented an outbreak of fire.

USS HALSEY

Ship Being Named for Admiral

WASHINGTON (AP)—A new guided-missile frigate will carry the name of the late Fleet Adm. William F. Halsey.

The Navy is honoring Halsey's memory by assigning his name to the frigate DLG-23, on which construction will start in December at the San Francisco Naval Shipyard.

Halsey, carrier task force admiral of World War II, died Aug. 16.

The guided-missile frigates are a new class, designed to use the Terrier missiles in air defense.

Dramatic Space Venture by Russ Is Believed Near

LONDON (UPI)—The 10th World Astronautical Congress ended Saturday with many delegates of the opinion that Russia is completing plans for some dramatic space venture—probably shooting a man 200 or 300 miles into space in an up-and-down rocket.

The Russians have been maintaining close security on their space plans but Western scientists have been piecing together scraps of information. These add up to something big in the wind inside the Soviet Union.

The last Russian satellite, Sputnik III, was fired in May. Since then there has been nothing—a long time in the eyes of Western observers.

"I wish I knew what they were up to," commented a high American official connected with the U.S. satellite program.

THE SECRETARY of the British Interplanetary Society, L. J. Carter, thought the Russians might next try a manned space probe.

"We must remember the Russians some time leapfrog developments, so instead of more scientific satellites they may try a ballistic trajectory with a man," Carter declared.

The three-man Russian delegation gave only meager clues.

Prof. Leonid Sedov, head of the Soviet delegation, said the immediate Russian program, Aeronautical Congress, he included unmanned probes of the moon and around the moon. Then there would be

Bid to Bar Gov. Long Failure

BATON ROUGE, La. (UPI)—The State Democratic Central Committee defeated an effort Saturday to bar Gov. Earl K. Long from running for re-election. But the committee ordered him to resign within 10 days if he wants to qualify for the Dec. 5 gubernatorial primary.

LONG, HIMSELF, voted for the resolution requiring him to resign by Sept. 15 to get around a constitutional prohibition against a governor succeeding himself in office. An unsigned copy of his resignation lay on his desk in the capitol.

The Central Committee also passed by a 77-7 vote a resolution demanding that Paul Butler resign as National Democratic Chairman. It accused Butler of having "narrow, bigoted and highly sectional views... (that are) promoting party disunity."

LONG HAS BEEN running hard for governor since fighting his way out of three mental wards earlier in the summer. The 64-year-old governor, brother of the late U.S. Sen. Huey (Kingfish) Long, was committed by his estranged wife, Blanche, to a mental ward at Galveston, Tex. last May 30, but won freedom from that hospital and two more in Louisiana.

The committee passed, 93-1, a resolution by committee member N. B. Carstarphen of Shreveport requiring Long to resign as governor by Sept. 15 if he really wants to run again.

U.S. Aide in Taipei

TAIPEI, Formosa (UPI)—Charles H. Shuff, U. S. deputy assistant secretary of defense, arrived Saturday with a group of Pentagon officials for a three-day study of the American military aid program in Nationalist China.

schedule we have—animal orbits in 1960 and human ones in 1961."

Von Beckh added that he did not necessarily believe the dates given him. His own opinion is that the Russians will try earlier.

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Workingmen Take Rest on Annual Holiday, Accomplishments Lauded by Union Leaders

Long Beach area workmen rested this weekend as leaders in government and unions saluted their accomplishments.

In observance of Labor Day, 1959, local union



CARLTON WEBB

leaders pointed to giant strides during the past year which have resulted in shorter working hours and greater pay for the toilers.

A New York City carpenter, Peter J. McGuire, is credited with the idea in 1882 of setting aside a special day of the year in tribute to the workman. Congress later officially authorized the holiday.

At the beginning, the labor force observed the holiday by staging huge parades down community streets.

BUT THE parades gradually were abandoned when it was discovered that the workingmen, like everyone else, preferred the beaches and mountain recreational

spots over a long walk on hard pavement.

And, too, according to records, there was some dispute over the labor man marching under a hot sun while his non-union brethren enjoyed the spectacle from a shady viewpoint.

Carleton E. Webb, secretary of the Long Beach Building and Construction Trades Council, in reviewing the past year, said:

The most significant advances of this year in labor have been the liberalization of vacation pay and the pension, the supplemental unemployment benefits as well as higher wages throughout the state.

"State legislation has resulted in vast improvement in workmen's compensation, disability and

unemployment benefits.

"THE HARMONIOUS relationships with management has contributed to this progress in high degree."



ALEX GROULX

Alex Groulx, president of UAW Local 148 at the Douglas Long Beach plant, labeled the "new unity and cooperation" between the UAW and the International Assn. of Machinists as a major accomplishment.

"This unity should result in greater advances for our Douglas unions than we've had in a long time," he said.

M. R. Callahan, secretary of the Bartenders and Culinary Workers union, pointed out the gains in health and welfare as the most significant.

"Our members generally come from the lower income groups and, before this plan, it would take them years to re-

cover from a financial loss stemming from a serious illness in the family," he said.

Other labor leaders were not available for comment. They were resting.



M. R. CALLAHAN

Passport-Limiting Bill Due for Vote

WASHINGTON (UPI)—Democratic Leader John W. McCormack ordered Saturday that the House act Monday on legislation to deny passports to persons who have promoted the Communist cause in the past nine years.

The bill, approved Friday by the House Foreign Affairs Committee, also would allow the President to set yearly limitations on areas where Americans can travel abroad. It would permit him to ex-

empt any persons from this restriction without stating his reason.

The legislation falls far short of the travel-curb power sought by the administration.

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Odd Light Seen Over S. England

LONDON (AP) — Airline pilots, Coast Guard groups and ordinary stargazers Saturday night reported seeing mysterious light in the sky over southern England.

Capt. Herbert Bailey, pilot of a British European Airways flight from Paris to London, said he saw "a very vivid green line followed by an equally brilliant red flash which cut horizontally over the sky."

"IT WAS NOT moving too fast but at one time the light filled a third of my cockpit window," he added. "I should say it was about 20,000 feet from the ground. After a few moments it gradually broke into sections which shot off at a tangent."

A group of late golfers at Daventry in the south Midlands described a bright green light passing quickly across the sky. They said it burst into five or six fragments which burned brilliant white and then disappeared.

COAST GUARDS on the English Channel reported they at first thought the light was a distress rocket. Two lifeboats set out to search but came back without finding anything.

The Air Ministry said the light may have been a meteorite.

Bailey agreed. "A meteorite it must have been—but I've never seen one like it before," he said.

Khrushchev Trip to S.F. to Take Rail

WASHINGTON (UPI)—The schedule for Soviet Premier Nikita Khrushchev's railroad trip from Los Angeles to San Francisco this month reads like the speech-making tour of an American politician.

Khrushchev and his party, accompanied by about 250 reporters, will leave Los Angeles at 8:30 a.m. Sept. 20 and arrive in San Francisco at 6:45 p.m. the same day. Stops will be made at Glendale, Santa Barbara, San Luis Obispo, Salinas and San Jose.

The trips between Los Angeles and San Francisco Sept. 20, and between Washington and New York on Sept. 17 are the only ones Khrushchev will make by rail. The rest will be by air and automobile.

Atomic Cannon's Blast No Cause for Complaint

GRAFENWOEHR, Germany (AP)—Atom Annie, the big U.S. atomic cannon, won her battle Saturday with the Bavarian farmers.

The farmers near this U.S. training area complained that every time the gun went off it shook up their houses. They asked the state claims office for "damage from detonation pressure."

The claims office ordered noise and air pressure from the firings measured with precision instruments, then returned this verdict: the farmers' houses are shaken no more than if a truck had passed by.

SERVICE CLUBS

Buffum to Speak at Rotary Meet

ROTARY CLUB—Wednesday noon, Lafayette Hotel. Speaker: Harry Buffum, chairman. SERTOMA CLUB—Thursday noon, Lafayette Hotel. G. O. Tollefson, chairman. Speaker: Charles A. Benson, of Western Electric Co.

EXCHANGE CLUB—Wednesday noon, Lafayette Hotel. Earl Veenstra, chairman. Film, "The Widest Horizon," describing America's position in the space race.

LAKEWOOD ROTARY CLUB—Thursday noon, Lakewood Country Club. M. Ross Bigelow, chairman. Speaker: U. S. Rep. Craig Hosmer.

LIONS CLUB—Friday noon, Wilton Hotel. Mayor Raymond C. Kealer, chairman. Speaker: U. S. Rep. Craig Hosmer.

OPTIMIST—Thursday noon, Lafayette Hotel. Ron Freeman, chairman. Speaker: John Kimbrough, with film on the 500-mile Indianapolis Race.

KIWANIS CLUB—Tuesday noon, Lafayette Hotel. Mal-

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• BARKER BROS. Broadway at Locust	• JO-KAYE HOUSE OF FASHION 401 Long Beach Blvd.	• MODERN WOMAN 436 Pine Ave.	• ZUKOR'S 235 Pine Ave.
• BISHOP & MALCO Pine at Fourth	• S. H. KRESS 449 Pine Ave.	• J. J. NEWBERRY'S 433 Pine Ave.	• CHICKEN PIE SHOP 737 Pine Ave.
• CAREER GIRL SPORTSWEAR Corner 4th and Locust	• LAWSON JEWELERS 250 Pine Ave.	• J. C. PENNEY Fifth and Pine	
• GENE'S SMART SHOP 450 Pine Ave.	• LERNER'S 601 Pine Ave.	• SEARS, ROEBUCK & CO. 450 Long Beach Blvd.	



PFC. DENNIS ANDREWS OBSERVES COMMUNIST TROOPS NEAR DEMILITARIZED ZONE

Korea 'Police Action' Goes on After 9 Years

By GENE KRAMER

WESTERN FRONT, Korea (AP)—"I didn't know where in the world Korea was. If anyone had told me then I'd be over here now, I'd have told them they were crazy." Lighting a cigarette and shifting the 9½-pound rifle along across his shoulder, Pfc. Dennis Andrews, 19, recalled a Sunday morning nine years ago back in Lincoln, Neb., when he first heard of the Korean war.

"I was only a kid, and in Park grade school. I was getting ready to go to Sunday school. I remember my mother telling me that the North Koreans had invaded South Korea. She showed me the headlines, which stuck in my head.

"I also remember when I ended. I was in Junior high school. I was working part-time in the B Street Grocery, unpacking crates and stuff.

"One of the clerks came home from Korea and started working again. He had nothing to say about Korea I can think of... none of my immediate family was there."

NINE YEARS AFTER the Korean fighting started and six years after it ended, Andrews is one of thousands of Americans still guarding the armistice line in the war that, officially, has not ended.

First Cavalry Division officers estimate that approximately one-third of their men are, like Andrews, under 21—schoolboys at the time of the 1950-53 conflict that cost 157,000 U.S. casualties.

The high-spirited youngsters, along with Army veterans, are dug in from one to three miles south of the Korean truce line. They impatiently count off every single day of their 13-month tour, but they can clearly state the reasons they are here.

Chattering outside his Quonset-type barracks, on a hillside somewhere south of the front, Andrews continued, "I always ask myself, 'What the Hell am I doing here?' But I know what the mission is. It is to stop Communist aggression if it should come. I realize now what communism is. This country cannot defend itself without our help. So I can see our point in defending them against communism."

HE AND THE other GIs have nicknamed their enemy a few miles to the north "Joe Chink." They use this name while accepting the Red claim that Chinese Communists have withdrawn to China—at least to the Yula River boundary—leaving the front manned by North Koreans.

"I hate to think what would happen if Joe Chink came. If he does come, it'll be just a Hell of a fight, the Korean conflict started all over again," Andrews said.

"But for myself, I really don't think he will come," he added, echoing the sentiments of most everyone in this front-line division. "When North Korea came in 1950, there were no U.S. troops here. Now the Communists

have got something facing them..."

For tradition's sake, this division calls itself cavalry, but it closely resembles the infantry of World War II, using as basic weapons the M-1 rifle, Browning automatic, mortars, 30-caliber machine guns, carbines, bazookas and recoilless rifles.

FARTHER BACK are "Honest John" rockets which can fire atomic or conventional missiles, conventional artillery, and M41 and M47 tanks which officers consider obsolete but superior to anything North Korea has. Army missiles like the Nike Hercules, Redstone and Ajax seem to be just names to the front-line troops.

Fingering his M1, Andrews declared, "This rifle, if you hit a man with it, he's going down. I think there's enough ammunition here to stop Joe Chink."

Pfc. Billy Bingham, 21, Route 2, Blytheville, Ark., a rifleman who also handles communications for his platoon, said, "We can stop him. I don't think he'd get past this company."

Capt. George Cooper, a company commander from

Bethlehem, Pa., put it this way: "This will be a ground war going to have to come and get us and they ain't going to... but let them try it..."

The division prepares for the attack that may never come with surprise practice alerts announced by siren and loudspeaker once or twice a month.

AT THE SIGNAL, the men grab nearly 80 pounds of equipment, including full field packs and rifles and march from their Quonsets through the underbrush to hillside fortifications. Within 20 minutes they are settled into two-man foxholes and larger shelters, some built to withstand atomic shells.

The alert may last 24 hours and generally is followed by a night withdrawal to the relative comfort of the company area—metal buildings with all stoves and concrete floors, standard Army bunks and mattresses, community showers with hot water each night, mess hall and dayroom with small library and television featuring stateside programs over a military channel.



PVT. ANDREWS, BUDDY DIG FOXHOLES

Girl, 15, Swallows 24 Pins, 6 Still Sticking With Her

SOUTH AMBOY, N.J. (AP)—Yvonne O'Donnell, 15, accidentally swallowed 25 pins and still had six sticking with her late Saturday.

The girl is in good condition at South Amboy Memorial Hospital. She swallowed the pins Wednesday while helping nuns at St. Mary's High School.

X-ray pictures were taken Saturday and the hospital said six of the pins were still in Yvonne's lower intestine. She apparently had passed all the rest successfully.

THE MISHAP occurred when Yvonne was removing some pins from papers and replacing them with staples. Her mother said Yvonne put the pins in her mouth, apparently forgot them and started to speak.

The pins went into her throat and the alarmed girl rushed to a water fountain and took a big drink. Down her esophagus went the pins. Yvonne is getting the best of care. Her mother, Mrs. Claude O'Donnell, a registered nurse, is a part-time employee of the hospital.

There's no laundry or kitchen police duty—the men pay \$5.50 a month to have Koreans do it.

Between alerts, this looks like a stateside Army camp, with inspections, drill, marching, first aid, calisthenics and training in weaponry, hand-to-hand combat, chemical-bacteriological-radiological warfare defense and escape and evasion.

EVERY OTHER WEEK, the men spend from dawn to dusk with pick and shovel at the battle positions, deepening their foxholes and perhaps blasting out new, deep atomic shelters with one-foot concrete walls covered with at least two feet of dirt.

There are occasional war games in "Nightmare Range," central Korea. "We've been there twice, and believe me, it's a nightmare," Andrews said. "It isn't colder than Hell, it's hotter than Hell; you're living in the field and if you're not attacking, you're withdrawing. There are steep mountains and not so many woods."

Troops arise at 5 a.m. and have breakfast at 11 p.m., but most are weary enough to turn in by 9. Between alerts, maneuvers, athletics, training and digging in, there's time for trips to community centers at the rear, or to Seoul, 25 miles south. Each man gets two seven-day rest and recreation trips to Japan or Hong Kong during his tour.

THREE OF THE five men in Andrews' squad are Koreans in American uniform, known as "Katusas," under an augmentation program prompted by Army budget cuts. Officers say about one-third of the 1st Cavalry's 10,000 troopers are Koreans.

"The Katusas are okay," said Andrews. "I've learned to live with them, and realize that if anything happens I'll be right alongside them."

Occasionally, a front-line soldier gets a rewarding opportunity to meet Koreans at home. "A Korean boy paid for my shoeshine and took me home to eat supper and meet his folks," said Bingham. "Very intelligent. I felt differently toward the people after that."

OTHER CONTACTS are less gratifying. Much of the division's effort goes into checking Korean thieves, nicknamed "sleekie boys." Their activities have caused shooting incidents straining U.S.-Korean relations. Men at the front complain "sleekies" sneak across the broad Imjin River on stolen rubber rafts to prey on forward units.

U.S. troops will tell you part of their mission is to check South Korea's "march north" ambitions by rationing supplies. A competent U.S. 8th Army source said the South Korean army gets only two or three days advance gasoline supply.

"One side, the north, is scared to move, and the other, the south, can't move," said a company commander.

Primer for Parents in 15-Part Series

This is the primer for parents. Be sure to read the new, 15-part series, "How to Get the Best Education for Your Child," beginning Tuesday in The Independent.

No parent can afford to miss this practical guide to better schooling for their children.

Harbor Revenue at Peak

Los Angeles Harbor rang up an all-time high in revenues during the 1958-59 fiscal year, port officials announced Saturday.

Gross revenues for the year amounted to \$8,206,576, compared with \$7,857,380 for the previous year, Port Manager Bernard J. Caughlin said.

SHIPS OF 27 nations called at the harbor during the year, resulting in an interchange of cargo across its wharves totaling 23,611,028 tons, an increase over the 21,869,027 tons recorded for the previous year.

Arrivals were almost equally divided between U.S. and foreign flag vessels, 2,223 to 2,220 for a total of 4,443. During 1957-58, 4,415 ships visited the harbor.

NET REVENUE from port operations was estimated by harbor department accountants as approximately last year's, which was \$2,681,913.

Caughlin pointed out that the port's gross income has more than doubled in the past ten years. Gross revenue in 1948-49 was \$3,970,105.

Top tonnage exports this year were iron and steel scrap, borax and borate, citrus fruits, cotton and cotton linters, fats and greases, industrial chemicals, infusorial earth, fruit juices, canned fish and industrial machinery and parts.

PRINCIPAL IMPORTS, in order of tonnage, were copra, bananas, molasses, rubber, steel wire, pipe, veneer and plywood, automobiles and trucks, green coffee, fertilizers, newsprint, hardwood lumber and window and plate glass.

Powerful Air Force Urged

By VERN HAUGLAND

MIAMI BEACH, Fla. (AP)—Air Force Secretary James H. Douglas and his top generals called Saturday for continued strong support of U.S. and allied air power around the globe.

In separate talks before the Air Force Assn. they warned that in spite of recent diplomatic developments the Communist threat remains as great as ever and may be expected to continue for years.

"This calls for determination on our part to maintain such military power as should surely discourage Communist aggression," Douglas said.

Gen. Curtis E. LeMay, vice chief of staff, added that "we cannot ignore the smaller infringements or the most seemingly insignificant threat to any one of the free world nations—no matter where it might occur or what form it might take."

LEMay said any such threat must be dealt with East.

HARBOR VIEWS

Maritime Official to Speak

By LEE CRAIG

J. Paul St. Sure, president of the Pacific Maritime Association, will address an LA Chamber of Commerce committee Sept. 17 on harbor labor problems here.

There is some talk of inviting top longshore leaders to the affair, one of the regular luncheons of the chamber's maritime and harbor affairs committee.

Committee members are expected to have plenty of questions to ask St. Sure regarding PMA's so far ineffectual attempts to repair the widening rift between longshoremen and employers.

THEY'RE CURIOUS about the Port of Los Angeles in far-off Nigeria.

Troy Garrison, sandy-haired port publicist, received a letter from a Godwin Udi, of Abraka, Nigeria.

"Dear Sir," it reads, "Please kindly send me your free catalogue of this year without any obligation. Please sir if you can send it to me. I shall be very happy to receive it from you. My eyes are on the way waiting for it."

"May good God help you through your affairs."

That last, Troy comments, is none of his business.

THERE ARE reports from Japan that Japanese businessmen and scientists hope to begin building a nuclear powered vessel with help from the government in 1961.

Four possible types are being considered—a 45,000-ton oil tanker, a 20,000-ton oil tanker, a cargo-passenger ship for carrying immigrants and a small training ship.

A new agreement with the United States may be necessary to import a reactor for the project, however. And the Japanese Finance Ministry has yet to be persuaded to subsidize the ship.

JAPANESE SHIPPING men are still trying to decide whether to build high-speed cargo liners to compete with U. S. Mariners, which are generally recognized as the finest cargo ships in the world.

It is claimed by Japanese maritime leaders that the Mariners are unfair competition. The 22-knot-plus American ships are not economical, they say, and were made feasible only because of U. S. government subsidies.

promptly and effectively, not as an isolated problem but as a part of the whole picture.

Gen. Laurence S. Kuter, until recently commander in chief of the Pacific Air Forces, said four years of duty in that area have convinced him the Communist strategy for Asia remains unchanged, and the Reds hope the United States will become exhausted with the complexities of the Orient and ultimately pull out of the Far East.

MEDICINE AND YOU

Oral Vaccine's Effect Spreads

("Medicine and You," a regular Sunday feature of this newspaper, is prepared in collaboration with the Department of Medical Education, Seaside Memorial Hospital.)

By BEN ZINSER

Oral polio vaccine given only to a segment of the population could indirectly vaccinate the whole nation, Tulane University researchers suggest.

Immunity gained from the vaccine could be passed on from one person to another, the investigators report. Their conclusion is based on a study of 56 families in which one member, usually a child, was given vaccine by mouth.

The polio viruses in the vaccine were weakened to the point where they could not cause polio but would stimulate the body to set up defenses against the viruses. Result: an immunity to polio just as if a person had contracted the disease and recovered.

Dr. Henry M. Gelfand, head of the research team, said no illness resulted from the contact infection in the study, which was conducted in New Orleans.

All the 56 families previously had received Salk polio vaccine. Doctors administered the new vaccine by applying virus to the back of the person's mouth and then having him wash it down with water.

Subsequent tests showed that all members of all families except one adult had become infected with the weakened virus and developed immunity as a result. Other tests showed that persons who came in contact with members of the test group became similarly infected.

The researchers, reporting their study in The Journal of the American Medical Assn., said it appears that the infection and the resulting immunity received by one person from the oral vaccine could be passed on to others, ultimately immunizing the entire community.

TRANQUILIZING DRUGS SOMETIMES are making liars out of doctors who have testified about mental illness in court cases, says Dr. Irene L. Hitchman, Sykesville, Md., in the Southern Medical Journal.

"Our ability to predict the course of chronic psychosis has decreased to an embarrassing degree," she said.

She reported six cases in which she testified in court that a person was permanently and incurably mentally ill. As a result of her testimony, the spouse of the patient was able to obtain a divorce on grounds of insanity.

All six patients subsequently were treated with a tranquilizer (usually Thorazine) and improved to the extent where they could return to the community.

"Now they are living active lives and are self-supporting," the doctor said.

A CHILD'S VISION IS NOT HARMED by television viewing, says Dr. John W. Henderson, ophthalmologist at the University of Michigan Medical Center. The doctor, though, doesn't appear to be a TV fan. Says he: "There is no evidence to show that excessive TV viewing does more than injure the mind."

INSECTS MAY BE RESPONSIBLE FOR some allergic conditions that resemble hay fever, report Syracuse, N. Y., researchers in the Journal of Allergy. A frequent villain: the carpet beetle. The castoff skins of the beetle's larvae are especially potent, the scientists say. And entomologists say carpet beetles are found in one-half of all wool carpets. They're so small that most patients are unaware of their presence.

VIRUSES MAY BE THE VILLAIN in some unexplained sudden deaths in infants, says Dr. Eli Gold of Western Reserve University in Cleveland. In studies of 50 children under 14 months old who died unexpectedly, Dr. Gold isolated viral agents in 11 cases. Animal experimentation, he reminds, proves that viruses can be lethal before symptoms appear in the victim.

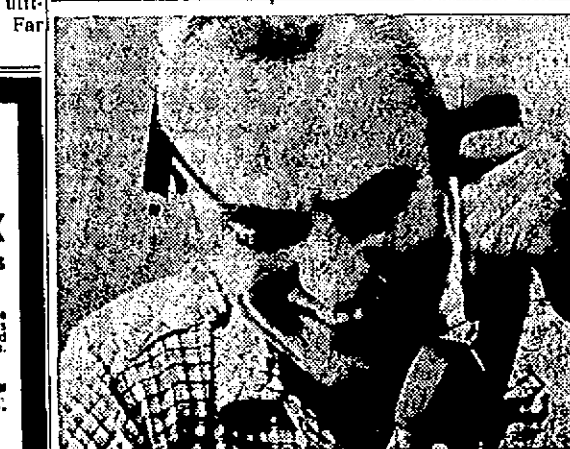
TAKE AN ILLEGITIMATE CHILD who has trouble reading and you have trouble spelled D-E-L-I-N-Q-U-E-N-C-Y, says Dr. John Lanzkrantz of Middletown, N. Y., State Hospital in the New York State Journal of Medicine.

"If a child's family relationship is defective, delinquent behavior often results from frustration over reading disability," the physician says. He bases his observation on studies of delinquent children committed to the Middletown Hospital.

IF YOU'RE A RHEUMATIC FEVER victim, try moving to a tropical climate, suggests an article in the American Journal of Cardiology. Researchers at National Children's Cardiac Hospital in Miami, Fla., compared their patients with rheumatic youngsters living in Boston, New York, Philadelphia and Iowa City. Those who live in Florida had significantly fewer setbacks.

HERE'S MORE EVIDENCE THAT leukemia may be caused by virus: Certain strains of mice developed leukemia after being fed brain extract from persons who died of the disease, reports Dr. Steven O. Schwartz, Hektoen Institute of Medical Research, Chicago.

ADD MEDICAL ODDITIES: Moslem tribes living in French West Africa develop cirrhosis of the liver at an age nearly 20 years younger than the average in Europe and America. This, despite the fact they don't consume alcohol. Average age for the Africans to develop cirrhosis: 34.6 years.



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LOCAL NEWS BRIEFS



New Jerseyites Schedule Meet

New Jersey-California Organization invites all New Jerseyites and friends to attend its meeting Sunday, Sept. 13 at 12:30 p. m. in West Hollywood Park Auditorium, 647 No. San Vicente Blvd. Potluck dinner will be served.

Two films, "Life in the Desert" and "Yours Is the Land," will be shown to the Long Beach Mineral and Gem Society at its meeting Wednesday at 8 p. m. in the Belmont Recreation Center, 4104 Allin St.

Two Old Folks Rallies in support of a current statewide petition drive against the controversial responsible relatives laws are scheduled in Long Beach. Progress of the drive will be reported to the Long Beach Social Group, Monday, Sept. 14 and Monday, Sept. 28 at Linden Hall, 208 Linden Ave. Another meeting will be held Monday, Sept. 21, at 1:30 p. m. in Machinists Hall, 728 Elm. California Institute of Social Welfare is sponsor of the drive.

All States Society of Long Beach has scheduled five meetings for the coming week: Tuesday — North Dakota State Society, 350 E. Ocean; Thursday—Arizona State Society, 208 Linden Ave.; Friday—Illinois State Society, 728 Elm Ave.; Saturday—Indiana State Society, Bixby Park; and Washington-Oregon, Silverado Park. All meetings begin at 6:30 p. m.

Joe Littlefield, prominent Southland garden consultant, will address the Lakewood area branch of the California National Fuchsia Society, Tuesday, at 8 p. m. in the American Legion Hall, 5938 Parkcrest Ave., Lakewood.

Littlefield has appeared on television the past eight years and has spoken to over 200 garden clubs annually.

Hemispheric College of Arms Considered

WASHINGTON (UPI)—The United States and 20 other American republics are considering the idea of setting up a hemispheric "West Point" to bolster their joint military efforts.

It would be known as the Inter-American Defense College and would probably be located in some country other than the United States.

The idea was outlined recently by Marine Corps Gen. Lemuel C. Shepherd, who is retiring as chairman of the Inter-American Defense Board. The board plans the collective defense of the Western Hemisphere.

Shepherd reported that the 21 participating nations have the proposal under study and will come up with a decision in three months.

THE UNITED STATES favors the idea and both Argentina and Colombia have expressed interest in having the proposed institution in their countries.

Shepherd discussed creation of the school during a trip to nine South American countries and Mexico. He said it would serve as an institution of advanced studies and explained its mission this way:

"To conduct courses of study on the inter-American system and the military, economic, political and social factors of what constitute essential components of inter-American defense in order to enhance the preparation of selected personnel of the armed forces of the American republics for undertakings of international cooperation."

SHEPHERD DECLINED to comment on a proposal being made currently by Sen. George A. Smathers (D-Fla.) that the organization of American states create an inter-American police force. Shepherd said, however, that he did not think it would be easy to put Smathers' proposal into effect.

Not all of the 21 nations, Shepherd said, have defense forces for the same purpose, and in some cases, their defense can't be met by an inter-American force designed primarily to contain outside aggression.

Death Notices

VELLINGA (Lakewood) — Platt St., died Saturday. Surviving are husband, Vernon, and daughter, Mrs. James Riewer; sister, Mrs. Loretta Mitchell; brothers, William, Edward and Henry Jones. Services Wednesday, 2 p. m., Sunnyside Memorial Chapel. Sponberg Mortuary directing.

COBLER — Elsie M., 69, of 5388 E. Broadway, died Friday. Surviving are husband, J. W. Coblér; two daughters, Mrs. Billie Shaffer and Mrs. Jean Walker; son, Lee; brother, Harry Clark. Service Tuesday, 10 a. m., B. W. Coon Funeral Home Chapel.

BRANDHUBER — Walter H., 69, of 200 Nieto Ave., died Saturday. Surviving are wife, Ina A.; sister, Mrs. Bertha Roberts; stepdaughter, Mrs. June Bettincourt. Funeral service Wednesday, 11 a. m., B. W. Coon Funeral Home Chapel.

ALM — Mary E., 65, of 412

Tommy Lee, LeRoy, Elvin and Calvin; sisters, Mrs. Catherine Strain and Mrs. Mattie Carr.

WESTBY — Marie Josephine, 3208 Kallin Ave., died Friday. Surviving are husband, Adolph C.; sons, Virgil, Waldemar and Darwin; daughter, Mrs. Mary Jane Parke; three grandchildren; and two great grandchildren. Services Tuesday, 3 p. m., Holton and Son Chapel.

WALKER (Downey) — Dianne D., 2, of 9527 Adoré St., died Friday. Surviving are parents, Mr. and Mrs. William

Walker; sister, Connie Lou; brothers, William, Robert, Richard and James; grandsons, Mrs. Gertrude McFarland, Mr. and Mrs. John Peter; great grandparents, Mrs. William Peter and Mrs. M. L. Lokker. Services Tuesday 2 p. m., White Funeral Home Chapel, Bellflower.

ROBIDOU — Paul S., 60, of 3229 Charlemagne Ave., died Friday. Surviving are wife, Molly; daughter, Mrs. Lucille Lewandowski; brothers, Stanley and Frank; sister, Laura. Services Monday, 7 p. m., St. Cornelius Church, Mass Tuen day, 9 a. m. Sheelar-McFadyen directing.

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REG. 98c MEN'S BAN LON SOX
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69c VALUE COTTON BRIEFS. Durable fine combed cotton and rayon blend made for comfort and absorbency. Machine washable. Elastic or band brief. White and pastel colors. Sizes 5, 6, 7. **59c**

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REG. 15.98 CELLACLOUD FILLED SLEEPING BAG. 4-lb. with sturdy poplin cover. Plaid flannel lining. 100-inch zipper **11.99**

REG. 5.95 BATH SCALE. Made by Continental Mfg. Co. Easy to read. Has handle. White only. **3.99**

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SUMMER OF SUNSHINE ON THE WANE FOR YOUNGER FOLK

School Days Are With Us Again

A summer of sunshine today is waning as Long Beach tots, teenagers and adults prepare to troop back into the classrooms.

Here are the latest developments along the school front:

Long Beach State College, gearing for an upswing of 1,000 in new student population, was anticipating a total enrollment of 11,000 with the beginning of classes Sept. 21.

The University of California Extension in Long Beach announced an expanded program of 21 evening adult classes, beginning Sept. 14.

On the brighter side

—for the students—Corina Taborga, 19, Miss Bolivia in the 1959 Miss Universe Contest, enrolled in the Long Beach City College General Adult Division.

SHE WILL ATTEND a beginning English class twice weekly, at the West Adult Center, 1794 Cedar Ave. School officials said they expected the enrollment for that class to smash previous records.

Meanwhile, officials of the Long Beach Unified School District—serving Long Beach, Signal Hill, Avalon and parts of Lakewood—issued registration data for grammar

and high schools whose classes begin Sept. 14.

Each of the elementary schools in the district will accept enrollment of new pupils on Thursday.

Junior and senior high schools will enroll new pupils Tuesday, Wednesday and Thursday. Hours are from 9 a.m. to 12 noon and 1 to 3:30 p.m.

PREREGISTRATION

will continue from Tuesday through Thursday for new day students at both the Business and Technology and Liberal Arts divisions of Long Beach City College.

Liberal Arts evening preregistration will be held from 6:30 to 9 p.m. Wednesday and Thursday in the Lakewood campus women's gymnasium.

There is no advance

enrollment for General Adult Division students or for LTD evening classes.

School district officials predict that a record enrollment of 71,000 students will result before the end of the first school month in the elementary, junior high and senior high schools.

An additional 23,000 are expected to sign up in one or more classes offered by the Long

Beach City College.

EQUALLY AWARE of their responsibilities, parents voluntarily have pitched in to aid the schools and students. One notable example is the group called the Committee to Landscape the Rossmore School. The group presently plans a pancake breakfast from 7:30 to 11 a.m. Saturday, Sept. 19, to raise funds.

Registration for students who have attended Long Beach State College previously is scheduled Wednesday, Sept. 16, from 8 a.m. to 4 p.m. New students taking regular day classes enroll

Sept. 17 during the same hours. Students planning to take classes beginning at 4:30 p.m. or later will register Sept. 19 from 8 a.m. to 1 p.m.

THE UNIVERSITY of California Extension in Long Beach will offer an expanded program of classes in engineering, education, mathematics, physics, art and psychology.

The classes will meet at Bancroft Junior High School, E. Centralia St. and Bellflower Blvd.

Information may be obtained by calling BRadshaw 2-6161, extension 721, or MADison 3-6123.

Bride, 20, Hurt in Gun Mishap

A young bride was shot and critically injured Saturday when she was struck by a bullet from a revolver fired accidentally by her husband in their San Pedro apartment.



CAPT. D. G. IRVINE
Bremerton Skipper

Mrs. Sylvia Reichert, 20, of 669 W. 38th St., was paralyzed by the bullet, which struck her in the left side of the neck and grazed the spinal column.

Her husband, Donald, 24, told police he was playing with the gun and had placed one cartridge in the chamber. Reichert, police added, snapped the trigger several times before the gun fired.

The bullet struck his bride of five weeks as she was leaving the room.

Doctors at Harbor General Hospital said the young woman is unable to move either her arms or legs but that it is too early to determine if the paralysis is permanent.

Police said neighbors in the apartment building heard the young couple laughing just before the shot.

Reichert was released after questioning. His wife confirmed his version of the shooting.

Command of Cruiser Changed

Capt. Donald G. Irvine relieved Capt. John S. Fahy as commanding officer of the heavy cruiser USS Bremerton at formal ceremonies Saturday alongside Pier 1, Long Beach Naval Shipyard.

The Bremerton is flagship of Rear Adm. Vernon L. Lowrance, commander of Cruiser Division Three.

After the ceremony, held on the Bremerton's fantail, a reception was given for the two captains on the fore-castle.

CAPTAIN IRVINE, 1934 graduate of the U.S. Naval Academy, reported to his new command from the USS Pausanias where he also was commanding officer.

Captain Fahy, commander of the Bremerton since Nov. 10, 1958, will report to the Bureau of Naval Personnel for his next assignment.

Miss Arkansas' Sister Ailing

Donna Needham, Miss Arkansas in this year's Miss Universe Pageant, has interrupted two Hollywood offers to be at the bedside of her ailing sister in Berryville, Ark.

Miss Needham just completed a role in Jack Webb's new movie about newspaper men.

CARE Accepting Orders for Cards

W. L. Carney, local CARE chairman, has announced that orders for Christmas cards are now being accepted. Orders for cards and contribution may be sent to CARE, 215 W. 5th St., Los Angeles, or to the local CARE office, Railway Express Agency, 13976 Cherry St., Long Beach.

Convention of De Molay Ends Tonight

DeMolay will close its four-day Long Beach convention tonight in Municipal Auditorium with a Sweetheart Ball from 9 to 12.

Candidates for Sweetheart of the tenth annual Southern California convention are Sue Smith, Palmdale; Colleen Clabby, Pomona; Vickie Dennis, Liberal Arts; Rosanne Mystrom, Garden Grove; Judy Robins, El Sereno; Jane Cook, San Diego; Jo Anne Dietrich, Lynwood; Darleen Mathews, Riverside; and Donna Cox, Wilmington.

Reigning Sweetheart is Ann Hunter.

5 L.B. Men Complete Police Training

Five Long Beach men have completed an intensive eight week basic law enforcement training program at the Los Angeles County Sheriff's Academy. They are Emerson O. Haslet, Montebello P.D.; Richard A. Hartwell, LA Sheriff's Dept.; Robert W. Ewen, LA Sheriff's Dept.; Murry C. Wooten, Vernon P.D.; and Russell S. Fulbright, LA Sheriff's Dept.

Mrs. Kyle to Attend 50th Sales Seminar

Mr. and Mrs. G. L. Kyle of 21 Prospect St., will attend the 50th Anniversary Sales Seminar of the Business Men's Assurance Co. at the Banff Springs Hotel, Banff, Canada, Sept. 7 to 10. Kyle, one of 340 salesmen throughout the country who qualified to attend the meeting, is a district supervisor in the Long Beach area.



'AW, MOM, HAVE A HEART!'

Twelve-year-old Rick Dickson, 1017-Lime Ave., reacted as expected when his mother, Mrs. Francis Dickson, told him to lay aside vacation hat, ball and glove and put away his new school clothes. Above scene will have multitude of parallels in many homes this coming week as youngsters—and clothes-conscious parents—prepare for the new school year. (Staff Photo by Skip Shuman.)

L.B. Co-ed Home From Tour of Nine Countries in Europe

If Cornelia Otis Skinner had possessed the insight of a certain lovely Long Beach co-ed when she wrote of escapades with Emily Kimbrough on a European holiday in "Our Hearts Were Young and Gay," many misconceptions that exist between the United States and other countries now would stand corrected.

Nancy Goodman, 21, a senior education major at Long Beach State College, returned last week from a summer-long tour of nine European countries. She was accompanied by another LBSC student, Dianne Delavergn, 2047 Daisy Ave., and two out-of-town co-eds.

NANCY, WHO resides at 2310 Maine Ave., worked for two and one-half years to

afford the trip, and if her effervescent report of the venture is any indication, the money and time were wisely spent.

"You know," she said, "before you see other countries and the people who live in them, you have all kinds of wrong ideas of what they are really like. And they're really not so different."

"People of those countries," she continues, "are just as curious about the United States and Americans as we are about them. And they have many misconceptions about our country."

Picking up momentum as she described her experiences, she said: "It's the people themselves that make the country. The scenery could be the same anywhere in the world. They're so nice. What you hear about Europeans trying to 'take' American tourists isn't true at all."



NANCY GOODMAN
New Ideas

Dr. Moore Back From Far East

By JERRY EZRIN

Vice President Richard Nixon's recent trip to Communist countries has raised several vital questions that may eventually lead to a solution of world tensions, reports Dr. Wallace Moore of Long Beach State College.

Moore, 57, a professor of education, recently returned from a five-week tour around the globe as a representative of the United States Information Agency.

Purpose of his journey was two-fold: He was requested to sample impressions of educational leaders in Pakistan and other countries of the Far East regarding Nixon's trip and the recently-concluded Geneva Conferences. At the same time, he was to attend conferences in Korat and Murree, in West Pakistan, in an attempt to convince the inhabitants of that area of the feasibility and possibility of developing fresh water inexpensively.

WORK OF THIS nature is nothing new to Moore, who has been an instructor at LBSC since 1950. Foundation for almost 20 years of work in this area is his Masters' Degree in International Law from Harvard in 1936 and his Ph.D. in History of the Far East and Education, from Stanford in 1937.

His teaching career, which began in 1923, often has been interrupted by government missions. Jobs have ranged from assignments for the State Department and War Relocation Authority to consultant in the Army's Korean educational program and coordinator in the return of sovereignty to Japan following U.S. occupation.

More recently, in 1957-58, he was recipient of a Fulbright Lectureship to Pakistan and, at the same time, special consultant to Morocco.

WHAT ARE THE questions with which the peoples of Southeast Asia are gravely

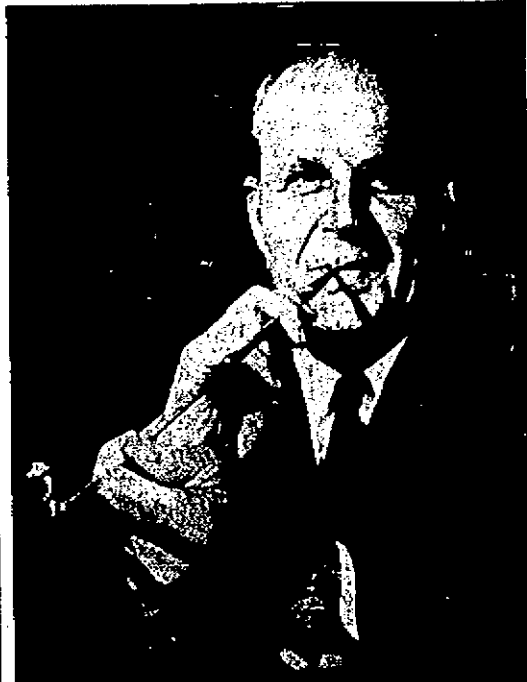
concerned? "Primarily, they want to know," says Moore, "why Nixon did not ask Soviet Premier Nikita S. Khrushchev about the recent Communist attack on Hungary and the enslavement of its people, as well as recent aggression in Laos."

"Secondly, why Nixon, as a representative of the U. S., did not question the Soviet Geneva Conferences. At the same time, he was to attend conferences in Korat and Murree, in West Pakistan, in an attempt to convince the inhabitants of that area of the feasibility and possibility of developing fresh water inexpensively."

This, to Moore, points out a major shortcoming of this country in the unending struggle for world power: "The U. S. has the guns to fight with, but lacks the essential tools of psychological warfare, therefore is continually on the defensive."

"ONE OF THE main barriers between the United States and other countries, is the lack of effective communication. As an example, our country, in Libya, has 120 Americans affiliated with the Libyan State Department. None speaks the colloquial Arabian language. Russia, on the other hand, has only 32 members in its Libyan embassy, but all speak the country's language and read Arabic. The challenge of more effective communication is obvious."

With the awareness that these people have of U. S. weaknesses in this crucial field of psychological warfare, Moore states, "If the United States were to recognize Communist China, this, in the minds of Southeastern Asia, would be an endorsement of that country's actions."



DR. WALLACE MOORE, UNIQUE THINKING MAN
Keen Insight to Solution of World Tensions

EDITORIAL

We Join in Swell of Revulsion at Khrushchev Visit

IF WHAT WE HAVE SAID so far leaves any doubt, let us say flatly today that the Independent, Press-Telegram agrees completely with those who deplore the forthcoming visit of Nikita Khrushchev to the United States.

We join and encourage the outpouring of indignation and disgust over the prospect of our nation extending its hospitality to one of history's arch villains, a murderer from whose pudgy hands drips the blood of tens of thousands.

We share the widespread doubt that anything good for us or the free world can come from conversations with the top man of a cult whose practice is trickery, duplicity and terror and which worships the lie as devoutly as decent people worship the truth.

It is hardly possible, we recognize, that these mounting evidences of a national revulsion can endow Khrushchev with the sort of second thought that caused him to cancel a visit to the Scandinavian countries.

But let them swell to the overwhelming proportions that will tell him and his accompanying gang of scoundrels that we know them for what they are and that we as a people abhor him, his record, the system he heads and everything he stands for.

THIS DOES NOT CALL for gutter-level, juvenile demonstrations. It can be accomplished, and is being accomplished, through the press and other public communications of the country, through the resolutions of organizations like the veterans' groups and the unions, through the petitions and other protest procedures of groups of responsible people organized for this very purpose.

In this country, public opinion can be heard. And make no doubt about it, Nikita Khrushchev is hearing it.

When he comes, let him be met with dignity but with silence. Let the American people avert their faces from the man who rose to power through the unlimited use of brute force and blood-letting, whose achievements in that field made him known as the "Hungarian of the Ukraine" and "the Butcher of Budapest," who subscribes to the policy of the lie and the broken promise in dealing in international affairs and with political opponents, and who heads a system that disavows God and grinds the individual under the heel of a ruthless dictatorship.

BECAUSE OF THE GREAT respect and confidence Mr. Eisenhower enjoys, some may tend to restrain expressions of their true feelings of protest against the Khrushchev visit. But it would be a mistake to assume that such expressions would be cutting the ground from under the man who is to talk to the Soviet leader. The opposite is true.

Mr. Nixon has told us that it is necessary to talk to Khrushchev because of the immense power he wields. That means that Khrushchev will be dealing from strength when he sits down with the President. It will help counter-balance that strength if Mr. Eisenhower goes into the meeting representing a people who have shown the Russian dictator they look upon him with abhorrence and distrust.

Public Forum

Wages Only One Inflation Factor

EDITOR: Labor Day 1959 finds the American economy operating at extremely high levels. Under the circumstances, the reported cry of inflation used against almost every wage gain won by American workers through the democratic process of collective bargaining takes on a hollow ring. While wages may be counted as one factor in price determination, it is clear that there are many other factors of far greater importance.

In the "good old days" wages were very low. Business activity was much slower and prosperity was not widely distributed among all sectors of the people. We in the Communications Workers of America, AFL-CIO are thankful the American system has produced a greater degree of sharing the benefits than any other society in history. We should be wary indeed of those who exaggerate the problem of inflation in a flank attack

on our economic progress. J. A. BEIRNE, President CWA, AFL-CIO.

Development Fund Restoration Asked

EDITOR: The League of Women Voters have followed closely the debate on appropriations for the Development Loan Fund and Technical Assistance Program. The House drastically cut the President's recommendations for both these programs.

The Senate Appropriations Committee is now having hearings regarding this appropriation bill. The Development Loan Fund and Technical Cooperation parts of the Mutual Security Program have not been included in charges of waste and mismanagement in the program.

It is up to the voters to let Senators Kuchel and Engle know that the appropriations for the Development Loan Fund and Technical Assistance Program should be restored. MRS. RALPH R. GORDON, President, LWV.

I'll Take This One...



DREW PEARSON

Solons Mum About Junkets Made at Taxpayer Expense

(EDITOR'S NOTE—While Drew Pearson is on vacation, his column is being written by his associate, Jack Anderson.)
WASHINGTON — A word congressmen seldom mention above a whisper is "junketing," which the dictionary defines as taking "an excursion at public cost."

Records of congressional travel are stamped "for official use only" and are salted away in government vaults accessible to only a few top officials.

"That's not public information," said a spokesman for Sen. Andy Schoeppel, Kansas Republican, about his two trips in July to Fort Riley, Kan., and Argentina, New Southland. The response was typical.

Yet this column has managed to uncover 284 trips which senators and representatives have taken at taxpayers' expense since Congress opened last January. Many trips were in the public interest; others were no more than free vacations.

Those who traveled overseas were able to draw unlimited expense money from American embassies — counterpart funds which they could spend as they pleased. They were usually chauffeured around in government cars and given the red-carpet treatment. Some were even accompanied by military aides who handled their baggage and made hotel arrangements.

FREE-RIDE CHAMP—The king of the junketers is South Carolina's Dixiecrat Sen. Strom Thurmond who, as a reserve Army general, feels he has a special right to military transportation.

He took six free trips, missed out the last minute on a seventh. He flew to Dover, Del., on Feb. 18 for a military briefing, visited the missile center at Vandenberg Air Force Base, Calif., March 4 to 8, took a hop to Offutt Air Force Base, Neb., April 13, hitched a free ride to Shaw Air Force Base, S. C., to keep a speaking engagement on May 16, flew out to the USS Saratoga at sea on May 22 and wangled military transportation to attend the South Carolina convention of the American Legion on June 21.

Tied for second place in

the junket jamboree are Sen. Tom Martin of Iowa and Congressman Walt Rostenburg of Oregon, both Republicans, with five trips apiece.

Seven members of Congress got four free rides each. They are Sens. Clair Engle of California and Frank Moss of Utah, and Congressmen Robert Levering of Ohio, James Quigley of Pennsylvania, Mendel Rivers of South Carolina, Robert Sikes of Florida and Leonard Wolf of Iowa, all Democrats.

The most extensive trip is planned by Congressman J. L. Piller, who has reserved an Air Force plane from Oct. 20 to Dec. 1 to fly a congressional safari to exotic places around the world.

SAILING THE NIGER—The most unique request came from Congressman Bill Bray, Indiana Republican, who asked the Navy to sail him down the Niger River in Africa this fall. His wife will pay for the rest of the trip out of her salary which she saves up for their annual vacation.

The Air Force even supplied a special plane to fly Speaker Sam Rayburn, Sen. Paul Douglas of Illinois, and Congressman Mike Kirwan of Ohio, all Democrats, to Scranton, Pa., on June 8 to attend a testimonial dinner for their fellow Democrat, mustachioed Congressman Dan Flood of Pennsylvania. All four men have been critical of the Air Force for spending so much money on passenger flights.

DORIS FLEESON

Ike Takes Peace Leadership Task

PARIS — President Eisenhower has not allowed one political word to escape his lips on his inaugural venture in personal diplomacy.

Nevertheless, he is defining the issue for the 1960 presidential campaign at home and starting the whole West on a path from which it cannot readily be diverted. For the net effect of the crowded week just concluding is that the President of the United States has accepted leadership of a drive for peace in our time.

The hopeful faces turned towards his from the highways and byways, the encouragement he has given British, German and French leaders to lean on the United States in the search for ways to live with the Soviet Union point only one way. Much will be expected of the President in the coming months.

IT IS NOT so much what he has promised to do as that he has promised to do something. He may shift and swerve, he may zig and zag, but he will not be able again merely to hold a line.

This was underscored here on his last day in an

unexpected way. The President saw the Spanish foreign minister in London and the official communiqué was pleasant but meaningless. But an older and closer ally, one with important political connections in the United States — Italy — sent her prime minister and foreign minister to Paris and the conversations lasted two hours.

"Full identity of views resulted," said the ensuing communiqué. Then came the signpost which is agitating the diplomatic correspondents who are here in great numbers. It read: "Particular attention was devoted to the problem of disarmament and it was agreed that a controlled and balanced limitation of armaments represents the most appropriate means to guarantee peaceful relations between the East and the West."

THE PRESIDENT has still to talk with Soviet Premier Khrushchev about how to control and balance armaments, but something the whole world wants so much to hear will not wait upon the ifs and or buts. Clearly the President has moved ahead of mere tribute to the principle of disarmament. How he will flush out the skeleton remains to be seen, but he has opened the closet door on it.

BOB HOUSER

Sen. Richards Being Rushed for Mayor of L.A. in 1961

STEPPING-STONE IS JUST another dirty rock in current political glossaries. Used to be a respectable word—at least as substantial as "ladder of success," or any of its rungs. Now it ranks with "political expedience," "opportunism" and the mid-stream horse.

The first stone was hurled at Bill Knowland (he'd use the governorship for the presidency). Now Pat Brown has stubbed over his "four full years" pledge and sits sunning himself on the same presidential stepping-stone.

A corollary, but less offensive concept in our glossary is "run free." It's roughly opposite to "go for broke" and "showdown." It's the luxury of running for an office without risking the one you now hold or without risking a four to six-year oblivion because of the unfortunate timing of your political loss.

State Sen. Richard Richards faces a run free decision in 1961—whether or not to run for mayor of Los Angeles. The possibility has been mentioned in public print from time to time. Now the popular legislator is receiving considerable mail urging him to make the race.

His State Senate term runs to 1962, so he could run free in '61 and seek reelection to the State Senate in '62 if he

lost the mayoralty. If he were elected mayor in '61 he also could declare for the United States Senate race of '62 against Sen. Thomas Kuchel.

RICHARDS WAS COLD to the mayoral prospect several months ago, not so cold today but still far from a decision.

If there's been any thaw it probably is in consideration of the bi-partisan nature of the urging he's now receiving and of the possibility of a State Senate reapportionment which would cut his vast five million-plus constituency. It's also felt that Richards would not run against Norris Poulson if Poulson runs again.

Most working Democrats want Richards to stay with the State Senate. They don't fancy the non-partisan nature of the mayoralty for one of their most successful champions. But such is their loyalty that they'd follow wherever his best career opportunity lay.

ALTHOUGH IT'S A RUN-FREE deal in 1961, it might be the last free ride for the Senator when the character of the 1962 opposition is weighed. If he chose the U. S. Senate it would be Kuchel, the state's senior federal representative in that body.

Of course, 1961 might not run so free if Richards should happen to draw an opponent—as also is being rumored—such as former Gov. Goodwin Knight.

DAVID LAWRENCE

Nikita's Undoing Lies in Eventual Captive Rebellion

WASHINGTON—Nikita Khrushchev must think the American people are dumb or naive and can readily be deceived. There seems to be no other logical explanation for the hypocritical article which he wrote for "Foreign Affairs," a quarterly magazine published by the Council on Foreign Relations of New York City, a private group of citizens interested in the discussion of international problems.

In that article, Mr. Khrushchev demands that the free world accept as an accomplished fact the conquest of Eastern Europe by the Soviet armies and the continued enslavement of the "captive nations," including such formerly independent countries as Poland, Czechoslovakia, Bulgaria, Rumania and Hungary. These, he says in effect, must remain forever under the military domination and dross of the Communist Government in Moscow.

Mr. Khrushchev defines "peaceful co-existence" in terms that have been repeatedly violated in the last 15 years by the Soviet imperialists. He writes: "APART FROM the commitment to non-aggression, it (peaceful co-existence) also presupposes an obligation on the part of all states to desist from violating each other's territorial integrity and sovereignty in any form and under any pretext whatsoever. The principle of co-existence, signifies a renunciation of interference in the internal affairs of other countries with the object of altering their system of government, or mode of life or for any other motives."

Yet how would the Soviet Premier justify the Soviet's sending of munitions of war to attack and invade the independent Korean Republic, or the dispatch of arms to help Communist sympathizers to destroy the national government on the mainland of China? How would he classify the dispatch of arms to the Middle East by the Soviet Government to intensify friction between the countries there? How would the Soviet Premier define the sending of Soviet troops to East Germany and Hungary, where the people were coerced to accept Communist rule? And how would the Soviet Premier characterize the invasion of India and Laos this summer by Communist forces, or the recent overthrow of the constituted government of Tibet?

Would he ignore the fact that in every case there was a violation of the territorial integrity and sovereignty of other nations by Soviet imperialism?

NIKITA KHRUSHCHEV is as foggy as Adolf Hitler, and misguidedly as determined to win by threats what he is not sure he can win by force of arms. For, while nobody wants war, Mr. Khrushchev had better read American history, and note that from the earliest days of this republic there were men who cried out, "Give me liberty or give me death." That's what will eventually prove the undoing of Nikita Khrushchev and his gangster regime as the peoples of the captive countries, including peoples in parts of the Soviet Union, like the Ukraine, will some day rise up to demand their freedom and independence. History is not "irreversible," as Mr. Khrushchev claims. History really repeats itself often where injustice and despotism have deprived men of human rights.

FACT IS—

EARTHQUAKES make us wonder whether man should have moved onto this planet before it was finished.

A NEW YORK town is not appointing a \$6,000-a-year welfare director because such an "official" would have absolutely nothing to do. Why don't they not appoint him at \$12,000 a year and save twice as much?



By BILL VAUGHAN

HIGHWAY driving is said to clean out the car's engine. And to provide the same service for the tourist's wallet.

AN ENGLISH rock 'n' roll performer falls flat in Moscow. The West had better start putting its best talent forward. If the English stay away from rock 'n' roll we won't try to show the Russians how to dunk a tea bag.

SO MANY chambers of commerce, mayors and governors want Khrushchev you'd think he was a federal appropriation of some kind.

THE MAN at the next desk says it's not the colored slides his touring friends bring back that bother him. It's the quaint, old-world recipes that their wives want to try out.

THE STAR left-hander of the 10-year-old baseball team reports bitterly that his mother can hardly wait to trade him to the fourth grade teacher.

A PARENTS: "I'm telling you kids for the last time," has about the same meaning as the after-dinner speaker: "And now in conclusion."

IF ANYTHING tastes better than the first cook-out of the summer it's the first cook-in of the fall.

IN RED CHINA, the press publicly admits that Mao can be wrong. And the New York Press is openly printing the same thing about Casey Stengel.

The Neighbors

By George Clark



"Mom, if you're really serious about reducing, you can count on me to help. I'll eat your desserts every meal."

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Long Beach, Calif., Sunday, September 4, 1959

U.S. and Texas Say Williams Is Last Civil War Veteran

WASHINGTON (UPI)—The federal government and the state of Texas were in official agreement Saturday that "Old Rebel" Walter Williams was the last surviving Civil War veteran, as he has claimed.

A spokesman for Sen. James O. Eastland (D-Miss.) said Texas officials were welcome to continue investigation of inconsistencies in Williams' records if they see fit. But Texas Gov. Price Daniel said at Austin that the state was satisfied.

"All the evidence available in state offices and Confederate records indicates that Walter Williams is the last surviving Confederate veteran," Daniel said.

There was every indication that federal officials consider the matter closed. President Eisenhower has signed a resolution, sponsored by Eastland, calling for a period of national mourning when Williams dies.

THE OLD REBEL has been unaware of the controversy over his past. He is seriously ill at the home of his daughter, Mrs. Willie Mae Bowles, in Houston.

Mrs. Bowles expressed her appreciation to the governor for coming to her father's support. "My Daddy is the type of person that never lied about anything in his life," she said.

Williams has claimed that he was in the Confederate army during the war and that his 117th birthday is coming up Nov. 14. Official records have cast some doubt on his statements.

Eastland said Friday that his resolution gave "full faith and credit" to Texas records bearing out Williams' claim. The resolution was prepared by the American Legion and cleared by the White House.

Although Williams said he fought with Hood's Brigade, records at the National Archives do not list his name.

THERE ARE CENSUS records of a Walter G. Williams at Itawamba County, Miss., and Brazos County, Tex.—but if this is the "Old Rebel" he would have been only eight years old when the war ended.



POLY HIGH'S GIFT TO ICE FOLLIES

Sandra Angle (R) and Melinda Lelliot, both Poly High School graduates, are appearing in the "Ice Follies of 1960" which begins a two-week engagement at Pan Pacific Auditorium Thursday.

ON WAY TO U.S.

Dutch Princess Cheerful Sort

ROTTERDAM, Netherlands (AP)—"You always know when Beatrix is around. She takes the lead and laughs and yells at the top of her voice. She is immensely cheerful."

That's a classmate's description of Princess Beatrix, 21-year-old heiress to the Dutch throne who is en route by sea for her first official visit to the United States.

The blue-eyed, reddish-blond princess left Rotterdam Wednesday for New York aboard the new flagship of the Holland-America Line, the Rotterdam. The 38,645-ton ship, on her maiden voyage, is due in New York Friday.

THE MAIN PURPOSE of the princess' visit is to attend celebrations marking the 350th anniversary of Henry Hudson's explorations in the new world. She will be a luncheon guest of President Eisenhower at the White House Sept. 14. She returns home by plane Sept. 21.

Although this is her first official trip to America, the princess visited the states during World War II when she was living in Canada.

Princess Beatrix admitted in a recent interview she was "of course a little scared" about the trip and said she was glad her speech-making schedule has been cut to a minimum.

"I DO NOT think about it all too much," she added, "because when you start worrying, that does not help."

The princess is a law student at the University of Leyden, where she has two more

years to go. That is where the classmate gave the uninhibited description of the princess.

At school Beatrix shares rooms with a girl friend in one of the old gabled houses along a canal in the city. She does her own shopping for quick, self-prepared meals. But she does not hesitate to make clear that she has no liking for domestic chores.

SHE DOES LIKE sailing and skiing and likes to spend some of her leisure hours sculpting. She says clothes do not interest her much, except evening clothes. "These I love because they make you feel quite different."

She likes dancing, but "it depends where, to what and with whom."

Asked about rock 'n' roll, the princess said she liked to watch it "but it is not for me."

"I am not good at it and therefore don't like it," she added.

Afghan in Peiping
TOKYO (UPI)—Foreign Minister Prince Sitar Mohammed Naim of Afghanistan arrived in Peiping Saturday and was greeted by Premier Chou En-lai and other top-ranking Chinese Communist officials, the Communist New China News Agency reported.

Police Tell Adult Delinquent McQueen to Be a Good Boy

By EARL WILSON

NEW YORK—Now it can be told that New York police pursued and caught up with TV-and-movie star Steve McQueen — and let him go with a warning.

"The gendarmes had been looking for me for three days," grinned the slim young adult delinquent, who's the newest member of the Frank Sinatra Rat Pack, when he squealed on himself here the other afternoon.

"I'd been throwing these big 2-inch firecrackers that sound like a small A-bomb out of our window at the St. Moritz," he said.

"Every pigeon from here to the Bronx would take off when these big 'chokers' went off."

"Well," laughed Steve, "one of these big wheels from the police department knocked on my door just after I lobbed one out the window."

"He said, 'Mr. McQueen, you wouldn't be shooting off any firecrackers, would you?'"

"I SAID, 'WHO? ME!' — and he opens the door up wide and the smoke's coming out at him. He says, 'You shoot off any more fireworks and we're gonna put you in the pokey-boo!'"

And so that explains how the star of the "Wanted, Dead or Alive" TV show relaxes and vacations. The sandy-haired, gentle-voiced hell-raiser hadn't done any damage and as he recounted the adventure, sipping a Bloody Mary at the Cafe de la Paix while his wife, Nelle Adams, snuggled beside him, he added:

"I did that on my own and without Mr. Sinatra who was already back in California."

Steve admits that he's perhaps eccentric.

"I'm a little crazy in my own way and Frank's off his knuckle completely," is the way he puts it. "I first met Frank on the picture 'Never So Few'."

When Anne Bancroft opens on "B'way in 'The Miracle Worker'" this fall her mgr., David Cogan, will raise her weekly allowance from \$40 to \$50. . . . Dorothy Dandridge's costumes in the film, "Tomb Raider," cost only \$5. . . . Two Dixieland fans at Eddie Condon's, Italy's Anna Magnani, Israel's Maya Hararet, . . . Comic Alan King's wanted for Elvis Presley's first post-Army

"It might seem funny, but you can tell the way people shake hands. I looked at him and he looked at me and we were off."

"IT'S A WAR PICTURE" and we had our own little war during the rest scenes with these little cherry bomb firecrackers we'd brought up from Mexico.

"We were lighting them and lobbing 'em at each other. Sinatra's got guts. He got me once right in the back where it hurts. It looks like somebody hit me with buckshot. I got pepper marks all over me."

Steve may take up fireworks even more seriously because his wife and TV and movie bosses want him to give up racing a Porsche.

"We have a beautiful new 9-week-old daughter," Steve explained further. "I'm going to let her race in a go-cart as soon as she's old enough."

Steve was anxious to get back to Hollywood to see his daughter, and also his horse, Ringo, which hates him.

"This horse is murder—but I'm going to win," vowed Steve. "He's been out in pasture all summer thinking up new dirty tricks."

"He's really a neurotic, that horse. Wait'll he reads that I said that!"

THE WEEKEND WINDUP . . . "DON'T PRINT THAT!" A top comedian merely ignores the bills sent him over and over again by a famed mid-Manhattan restaurant. . . . The publisher of a rock 'n' roll record that sold more than a million copies paid the trio that made it less than \$100. . . . Local bookies have shut off the credit of a world famous pianist who bets \$500 a race—but seldom pays his tab.

When Anne Bancroft opens on "B'way in 'The Miracle Worker'" this fall her mgr., David Cogan, will raise her weekly allowance from \$40 to \$50. . . . Dorothy Dandridge's costumes in the film, "Tomb Raider," cost only \$5. . . . Two Dixieland fans at Eddie Condon's, Italy's Anna Magnani, Israel's Maya Hararet, . . . Comic Alan King's wanted for Elvis Presley's first post-Army

time the average person makes both ends meet, something breaks in the middle. . . . TODAY'S BEST LAUGH: A guy says women's hemlines are coming up and going down so fast, he doesn't know where to start looking in the morning.

WISH I'D SAID THAT: In H'wood a rich man is one who has enough money left after alimony to get married again.

Mort Sahl describes the L.A.-San Francisco rivalry: "During an air raid drill the San Francisco ground observer corps wouldn't even warn Los Angeles of approaching enemy aircraft!" That's early, brother.

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FOREST RANGERS
Alon LADD
"THE MAN IN THE NET"

Tonight 6:30 P.M.
LONG BEACH
Mem. Stadium
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ROLLER DERBY

FINAL GAME TONIGHT
SAN FRANCISCO TOURNAMENT WINNERS

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VEGAS WINNERS

Carol Channing, featured entertainer at the Hotel Tropicana in Las Vegas, shows her famous diamond bracelets to Mr. and Mrs. L. K. Johnson of Downey during their recent visit there as guests of Eastgate, new 2,500-home community in Garden Grove. The Johnsons were the first winners of an expense-paid holiday trip to Las Vegas being awarded each week by Laramore Construction Co., developers, to a lucky couple registering at Eastgate during the week.

Eastgate Development Is City Within a City

Home sales at the huge new center of Orange County's fastest growing residential area. Convenient to freeways continuing to break all records, according to Frank H. McFarland, sales agent. An important factor in the record buying, he said, is the fact that Eastgate is a complete city within a city with every convenience for the residents.

The homes at Eastgate offer an unusual variety of custom styled exterior designs and spacious floor plans with numerous built-in features at a moderate cost of only \$11,950 to \$14,450. McFarland Co., the community includes apartment units, a major shopping center, churches, a large recreation park and its own fire station. Streets in the residential sections are arranged for minimum traffic and are completely improved with sidewalks, curbside landscaping, ornamental lighting and sewers.

THIRTEEN COMPLETELY different exterior designs are available in English, Colonial, Hawaiian, Storybook, Western and Modern architectural styles attractively accented with planters, shutters and wood, stone or brick trim.

The homes have a spacious inside living area up to 1361 sq. ft. in a variety of floor plans with 3 or 4 bedrooms, 2 baths, living room, family room and kitchen. The larger homes feature wall-to-wall carpeting and a built-in gas range and oven. A wood-burning fireplace is optional in all models.

The homes are gas equipped throughout, including dual high capacity heating units and 30-gallon glass-lined water heater.

Four model homes are open daily to 9 p.m. The main entrance to Eastgate is located at the corner of Knott and Chapman Aves. in Garden Grove, just west of Hwy. 39.

Shoe Prices Expected to Hike 20 Pct.

VIGEVANO, Italy (AP)—A leading Italian shoe manufacturer says that the prices of shoes around the world are being increased by up to 20 per cent. He blamed the United States and the Soviet Union.

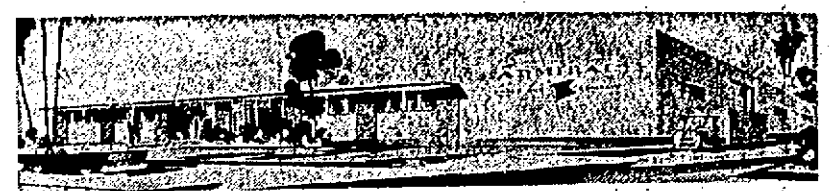
Agostino Audisio, president of the annual "International Show of Shoes" in this northern Italian shoe-making center, said Soviet and American shoe production is rising so greatly as to put a heavy demand on leather and increased prices are the result. He said leather prices are up as much as 80 per cent.

HIS COMMENTS came at a news conference where he outlined plans for this year's shoe show, opening Sept. 12 with about 700 firms participating. He said the show would present the latest Italian shoe styles.

Even thinner points at the toe, and such colors as lilac, pistachio, date and champagne.

But most of his news conference was devoted to the higher cost of shoes.

IT'S FUN to check Classified for things you want to buy.



NEW LONG BEACH PLANT

Admiral Paperbox Corp. will occupy this new 20,000-square-foot Long Beach facility Oct. 1 under long-term lease arranged by the John B. Kilroy Co., Industrial Realtors. Constructed by Co-ordinated Construction Inc., the facility will permit Admiral Paperbox to triple its production.

Russians Launch Installment Sales; Claim They Are First

Editor's Note — Mr. and Mrs. B. H. Ridder are again traveling in Europe. This is another in a series of stories about their tour.

By B. H. RIDDER
President, Northwest Publications, Inc.

PARIS—For 20 years or more the Russians have been criticizing the development and, as they put it, the overdevelopment of our practice of selling consumer goods on credit and time payments.

We have called it the installment plan. When Mr. Mikoyan and Mr. Kozlov came to the United States during the last six months, they evinced an enormous interest in our supermarkets and consumer selling programs. We did not know that they had a problem in Russia of the first importance and that they came to visit us to find a solution.

WITHIN THE LAST WEEK the news has come from Moscow that, at long last, Russia had introduced the installment plan. The British newspapers referred to it as the hire-purchase plan.

The Moscow radio hailed the invention of a new method of selling goods to consumers. It is a brand new Russian development.

Articles like radio and television sets, cameras, wristwatches, bicycles, motorcycles and scooters, sewing machines and silk and woolen

fabrics could all be had for a down payment of 25 per cent. It is made very easy for the purchaser; all he has to do is to present a letter from his employer and his identity card and every week the payments will be deducted from his salary.

THIS GREAT RUSSIAN introduction undoubtedly will be copied by the capitalistic countries as it affords, for the first time, the opportunity of the public to secure consumer goods immediately, with payment spread over years.

The Moscow papers did refer to the slave methods in the U. S. by which customers who used the "hire-purchase" system "became involved in debt and ruined by usurious interest rates. American workers are obliged to work 16 hours a day to earn the excessive costs of buying on time.

All this silly nonsense, however, is part of a concerted drive to meet a very serious situation in Russia. The lack of consumer goods has worried not alone the Russian people but, far more, the Russian government.

During the last year they have stepped up the manufacture of consumer goods, as increased their sale.

The problem is not one of production or over-production but of producing the goods that the public is willing to make

some sacrifice to buy. WITH THE LOW standard of living in Russia, there is not sufficient capital in the hands of the public to buy expensive articles or even the bare necessities of life. To increase the supplies available of kitchenware or clothing can serve no useful purpose until the workers have an available surplus of cash with which to buy.

The reports of the government stores in the last few months showed that over half of the increased consumer goods have remained unsold. The real trouble, as the No. 1 and No. 2 Russian visitors to the U. S. found out by a study of our markets, was that it was not a question of market saturation but rather of a refusal of the public to buy the shoddy output of the government factories. They manufacture the same or similar goods year after year, for 40 years, without change in design or improvement.

Now that they have a surplus of goods that will not sell, they are using the installment program to whip up sales. When they stop making goods that the government thinks that the public should want and begin the art of consumer research, they will take the first step on the right road of sales development. At that time they will make some more interesting inventions and introductions that they will prophesy that we will copy.



WESTMINSTER HOME

Here is one of the models of the Westminster Series of Mark IX Homes built by the Hintz Co. The homes are priced from \$13,495 with only \$395 down.

Location Appeals on Mark IX Homes

Ideal location is a major factor in the continuing good sales of the Westminster Series of Mark IX Homes, according to Jack Hintz, president of Hintz Development Corp., builders of the popular 3 and 4-bedroom, 2-bath homes.

Hintz pointed out that the new subdivision is close to good shopping areas, public and parochial schools, churches and major thoroughfares. Buyers in the Westminster Series of Mark IX Homes are assured all the pleasures of suburban living plus the conveniences of city dwelling.

LOCATED ON Golden West St., just north of Bolsa, these new homes are priced from \$13,495. Buyers may purchase with only a \$395 down payment.

Built on large estate-size lots, the outdoor living area of Mark IX Homes can easily accommodate several recreational activities with space to spare for gardens. Exteriors are varied with brick or stone planters, diamond paneled windows, protected entry and wide overhangs.

Acoustic plaster ceilings, sliding door wardrobe closets, large entry closets, mosaic tile stall showers, all are part of the fine interior construction of these new homes.

KITCHENS WITH built-in cabinets, garbage disposal and ceramic mosaic tile counter tops, all are features that combine to make for real luxury living in more than 1,300 square feet of living space.

To visit the furnished models in Westminster, drive out Seventh St., from Long Beach to Golden West St. and right to homes at Golden West and Bolsa. From Los Angeles, drive out the Santa Ana Freeway to Hwy. 39, south on 39 to Garden Grove Blvd., west to Golden West St. and south to the homes.

Wall-to-wall carpeting has proven to be a very popular feature in these new homes. Genuine wood burning fireplaces, central hall and rear family living plans, dining areas in the kitchens, cozy wall-papered nooks, beautiful mahogany kitchen

Dutch Haven College Series Attracts Educators, Students

One of the major contributing factors to the fast sales of the Dutch Haven College Series has been the proximity of the new Orange County State College, according to salesmen for Dutch Haven, Inc., builder of Dutch Haven.

The college site is just a block from the development, and will be one of the largest state colleges in the country, encompassing 240 acres with accommodations eventually for 30,000 students. Many of sales have been to teachers and students who plan to further their education in various fields of higher learning.

THE DUTCH HAVEN College Series is located in the east Fullerton-Anaheim area, in the city of Placentia, where the rolling hills and large trees create a natural backdrop of scenic beauty. These 3 and 4-bedroom homes with up to 2 full baths, are considered to be fine real property values. There are 10 homes left and are priced from \$14,350, with payments as low as \$70.50 per month, including principal and interest, and are available with no down to vets except small costs, low FHA terms as well as Cal-Vet terms.

These homes will be finished by the time school starts, which is an important factor to many families. The Bradford elementary school adjoins the development with

the high school only two blocks away. From Long Beach, go east on Orange Ave., then left on Placentia Ave. to the development.

On Orangethorpe to Placentia Ave., then left on Placentia Ave. to the development.

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BUILD NOW

812 sq. ft. 2-bedroom	\$4,395
900 sq. ft. 2-bedroom	\$4,895
1200 sq. ft. 4-bedroom	\$6,895
1000 sq. ft. 1-bedroom duplex	\$6,495
1200 sq. ft. 3-bedroom and family room, forced air and hardwood floors	\$7,895

each with kitchen cabinets all models. WILL BUILD YOUR PLANS OR OURS.

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SCHOOL IS JUST AROUND THE CORNER!

DUTCH HAVEN College Series

Unit #8

That's right! We have just a few 3 and 4 bedroom 2 bath homes left, and they'll be finished in time for school.

See these fabulous homes, located only a block from the new Orange County State College Site — where home values are increasing daily.

VETS NO DOWN — LOW FHA TERMS — CAL VET TERMS

FROM ~~\$12,850~~ **SOLD OUT**

FROM ~~\$14,200~~ **SOLD OUT**

FROM **\$14,350**

FROM LONG BEACH, drive east on South Street (which becomes Orangethorpe) through the city of Fullerton to Placentia Ave. Then left on Placentia Ave. to homes.

Your eyes tell you it's beautiful... and

SMOG-FREE

Here are prestige homes among the better things of life... sun... clear skies... the ocean and beaches. Take in the full grandeur for there is no smog... no eye irritation. Around this hub of enjoyment... business and shopping, schools, the necessities of life.

the grand new town & country section

GRANDVIEW PALOS VERDES

45 exterior designs • 12 floor plans • 3 & 4 bedrooms and family room—2 bedrooms and den—2 baths • Up to 1813 sq. ft. of living space • Architects—Harris, Rice & Campbell, A.T.A. • 9' gloriously furnished models open 10 A.M. till dark.

27281 Hawthorne Blvd. • Room 214 • Phone 7-1551 • Open 10 A.M. to 6 P.M.

FROM \$23,200 TO \$38,500

VETS NO DOWN

NON-VETS \$2350 DOWN

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TO 448 Pm. GE 4810.

Orange Co. Prop. 141 Orange Co. Prop. 141 Orange Co. Prop. 1

SANTA ANA SANTA ANA SANTA ANA

Labor Day Special

8 Only

Re-sales

You Can Move In Before School Starts

Ready for Occupancy

All within walking distance of schools and markets. This is on . . .

Established Community

with paved streets, sidewalks, lights, and all services

3-Bedroom Homes

1 1/2 baths
Total Price

From

\$11,250


SANTA ANA

\$95

down

Payments include
Principal, Interest
and Taxes

Directions:
Inquire at 2266 Greenville St., in Santa Ana, between Market
St. and Bristol St., on north side of Del Norte Rd. in southwest



**See on Channel 5 TV
Sunday 10 a.m. "Home
Buyers Guide"**

\$76.60 PER MO.

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No Taxes Until November 1, 1960

\$10,850 to \$11,800

3 BEDROOMS, 1-1½ BATHS, LARGE KITCHEN AND FAMILY ROOM, DOUBLE GARAGE, 3 FLOOR PLANS, UP TO 1250 SQ. FT., 21 EXTERIORS.

OCCUPANCY AVAILABLE SEPTEMBER 7th

BOLSA AVE



ALPHA BETA MARKET SITE

Westmoor park

QUALITY HOMES FOR THRIFTY FAMILIES, NEXT TO PROPOSED GOLF COURSE & SWIMMING POOL!

A 9 HOLE GOLF COURSE AND SWIMMING POOL IS PLANNED ADJACENT TO WESTMOOR PARK PLUS ALPHA BETA FOOD MARKET AND SHOPPING CENTER

Westmoor Park is a planned community of 500 beautiful homes with golf swimming and shopping facilities right at your doorstep.

Westmoor homes are quality built and a top value for thrifty families. Here are just a few of the home's outstanding features:

- Attractive & Modern No. 1 Plans • Stopped Frontal wall in kitchen and dining • Cozyful Marine over tub •

- When Art sink counters • White wavy Disposal • Large picture window • Sliding glass door • Door for automatic weatherproof walk-in • Hardwood doors throughout • Expanded kitchen cabinets • Color vinyl tile • Color coordinated dater • Air conditioning including air ducts, street lighting and sewers • Convenient to schools and commuting • Bus service to Long Beach, Santa Ana and Huntington Beach via Bolsa Ave.

VIEWS THE FINEST VIEW OF THE BEACH FROM THE CITY OF LONG BEACH, THE 7th ST. to Hwy. 30, from South to North and west to North to Westmoor Park, from Long Beach, Santa Ana and Huntington Beach via Bolsa Ave.

FREE INQUIRY FOR THE \$700-\$11,800 RANGE HOME BUYER

NAME	ADDRESS	CITY	STATE	ZIP CODE	PHONE NO.

Big Grandview Palos Verdes Homes Selling at Fast Pace

William C. Kulow, sales director, reports that Grandview Palos Verdes "Mandala Bay" model will be featured in a U. S. Information Agency exhibition to be shown throughout New Zealand.

Homes may be obtained by qualified veterans on terms from no down payment — costs and impounds excepted. Down payments for non-vets are from \$2,350 plus costs and impounds.

Grandview Palos Verdes presents luxury construction features such as thicker than standard oak hardwood floors, brick fireplaces with log lighters, lath and plaster walls, steel-reinforced continuous concrete foundations, 1 1/4 inch thick ash slab doors, gutters and downspouts all around-the-roof, ash cabinets throughout, TV antenna jacks, electric heaters in each bath, 40 and 50-gallon water heaters, and wood or rock roofs.

With up to 1813 sq. ft. of interior living area, the 3 and 4-bedroom and family room, 2-bath homes, priced from \$23,200 to \$38,500, have been selling rapidly, according to Kulow.

OFFERED IN 12 FLOOR PLANS are Contemporary, Farmhouse, and Traditional

tone range hoods with exhaust fans and lights and ceramic tile stove and sink back splashes and worktops highlight fully equipped kitchens.

MOST HOMES have built-in gas ranges, electric dishwashers, colored bath fixtures, automatically controlled ovens and rotisseries, and 80,000 to 120,000 BTU forced air perimeter heating systems are found in most homes.

Close to all shopping, business and recreational centers, visitors may reach Grandview Palos Verdes via Hawthorne or Crenshaw Blvds. From Crenshaw turn right on Palos Verdes Dr. North, left on Silver Spur, and right on Hawthorne Blvd. to the model homes. From Hawthorne turn left on Palos Verdes Dr. North, right on Silver Spur, and right on Hawthorne.

GRANDVIEW PALOS VERDES HOME

Pictured is one of attractive interiors available at Grandview Palos Verdes, Barney R. Morris-Edward K. Zuckerman luxury community on Palos Verdes Peninsula. Three and four-bedroom and family room, two-bath homes, containing up to 1,813 square feet of interior living area, are offered on no down payment terms—costs and impounds excepted—to qualified veterans. Prices are from \$23,200 to \$38,500. Down payments are from \$2,350, plus costs and impounds, for non-veterans.

THE LUXURY LOOK

Nine-foot ceilings and floor-to-ceiling sliding glass enhance the pleasing spaciousness of the Marina Tower residences, to be built at 3055 E. Ocean Blvd.

Big Interest Shown in Marina Tower

Marina Tower's announcement of the availability of more compact residences, priced from \$29,500, has attracted widespread interest in the luxurious ocean-front town-your-own. E. T. Moore, sales agent, reports that the steady flow of visitors to the display residence the past

week indicates a very strong market in this area for top-quality units.

The 13-story Marina Tower is designed so that each of its 44 residences will enjoy an unobstructed ocean view, and each will have a private patio-terrace which can be merged with the large living room by the opening of the sliding glass walls. One-bedroom, two-bedroom, and three-bedroom residences are now included, as well as four penthouse units.

INSIDE PARKING, at basement and street floor levels, is provided for all residences. Ground floor facilities, in addition management and maintenance offices, include a large recreation area with heated swimming pool.

The display residence is now open daily, 11 a. m. until dark, at the Marina Tower site, 3055 E. Ocean Blvd. Associated in the development are three prominent Long Beach firms—Millie & Severson, general contractors; Killingsworth-Brady-Smith, architects; and Moore Realty, sales agents.

May Build Small Homes for Future

The housing industry may follow the lead of the automobile industry in coming out with a small economy model, according to the Building Contractors Assn. of California.

"It is the growing belief among Southern California home builders that newlyweds, couples whose children have moved away from the family home and other two-person families would welcome small, compact homes," John H. Kuhl, BCA president, declared. "Many of these couples must live in a misfit home that is as uncomfortable as shoes several sizes too large if they want a home of their own."

KUHL CITED senior citizens as a segment of the population that in many instances would prefer a one-bedroom, compact home with minimum maintenance but who are now having difficulty in securing small 2-bedroom homes.

"The trend to larger homes with 3 or 4 bedrooms as the norm forces the two-person family to buy and maintain more house and yard than is necessary," he pointed out, "if they desire to have the advantages of owning their home rather than renting an apartment."

Ordinances and planning commission rulings are now blocking construction of smaller homes even though the construction would equal if not surpass the larger homes now being built in the same communities, he asserted.

Two model homes that typify the practical accommodations for two-person families are being built under the sponsorship of the BCA for display at the Los Angeles County Fair in Pomona, Kuhl announced.

SOMEONE IS WAITING for the chance to buy your business. Salestake them with business and financial firms, a Classified "Business Opportunity" ad now. Phone HE 2-5939.



E. C. PURNELL
To Manage Mortuary

Mortuary Post to E. C. Purnell

Edward C. Purnell, director of public relations for Westminster Memorial Park has been appointed as manager of the modern new mortuary under construction, according to John H. McWhinney, president of Westminster Memorial Park.

Appointment of Purnell comes at a time when the building of the mortuary within the grounds of the park is well underway. The \$300,000 building which will include the chapel as well as administration facilities is scheduled to be completed early in October.

\$6 Million State Tax Loss Feared

SACRAMENTO (UPI)—State Controller Alan Cranston says California would suffer "a painful tax loss" under a federal bill prohibiting a state from levying a net income tax on out-of-state corporations.

Cranston said California has imposed such a tax for 22 years and could lose six million dollars annually in taxes.

The measure has been approved by the U. S. Senate and is now pending in the House.

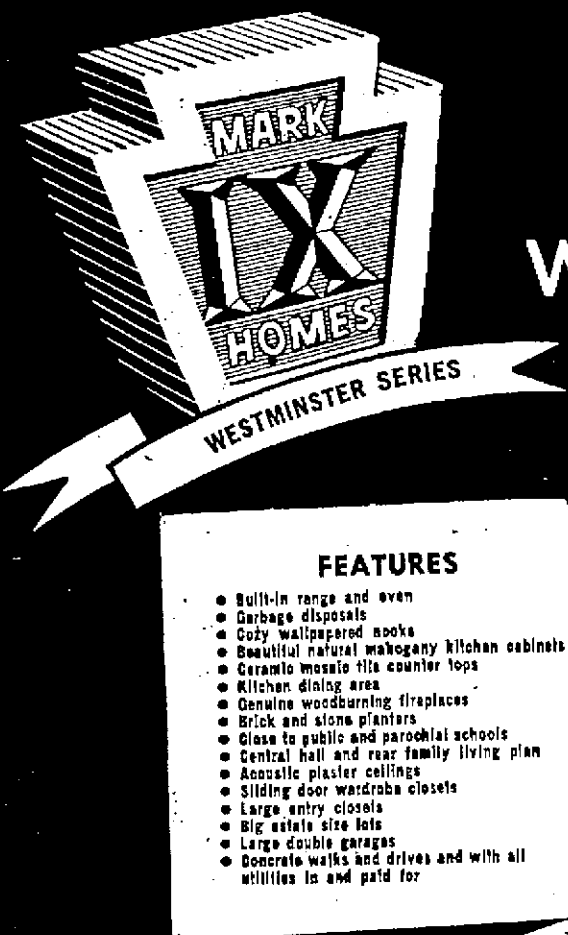
Consumer Credit Associates Will Hear Attorney

LOS ANGELES—The monthly meeting of Consumer Credit Associates will be at the Biltmore Hotel Music Room, Los Angeles, Tuesday evening, 6:30 p.m.

Don R. Morgan, president, announced that this will be an open dinner meeting and it is not limited to members of the organization.

The speaker will be Jack Stutman, an attorney and lecturer. His subject will be "bankruptcy, rehabilitation or burial."

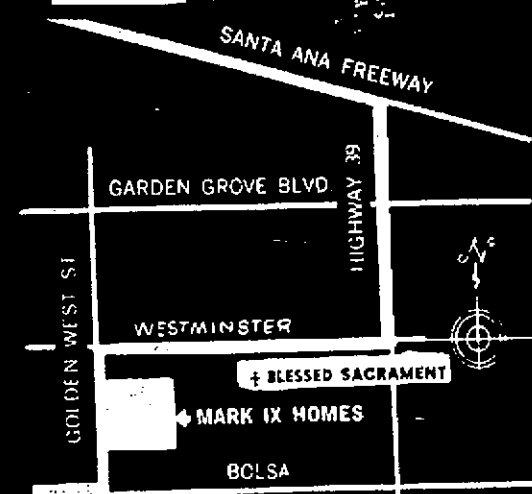
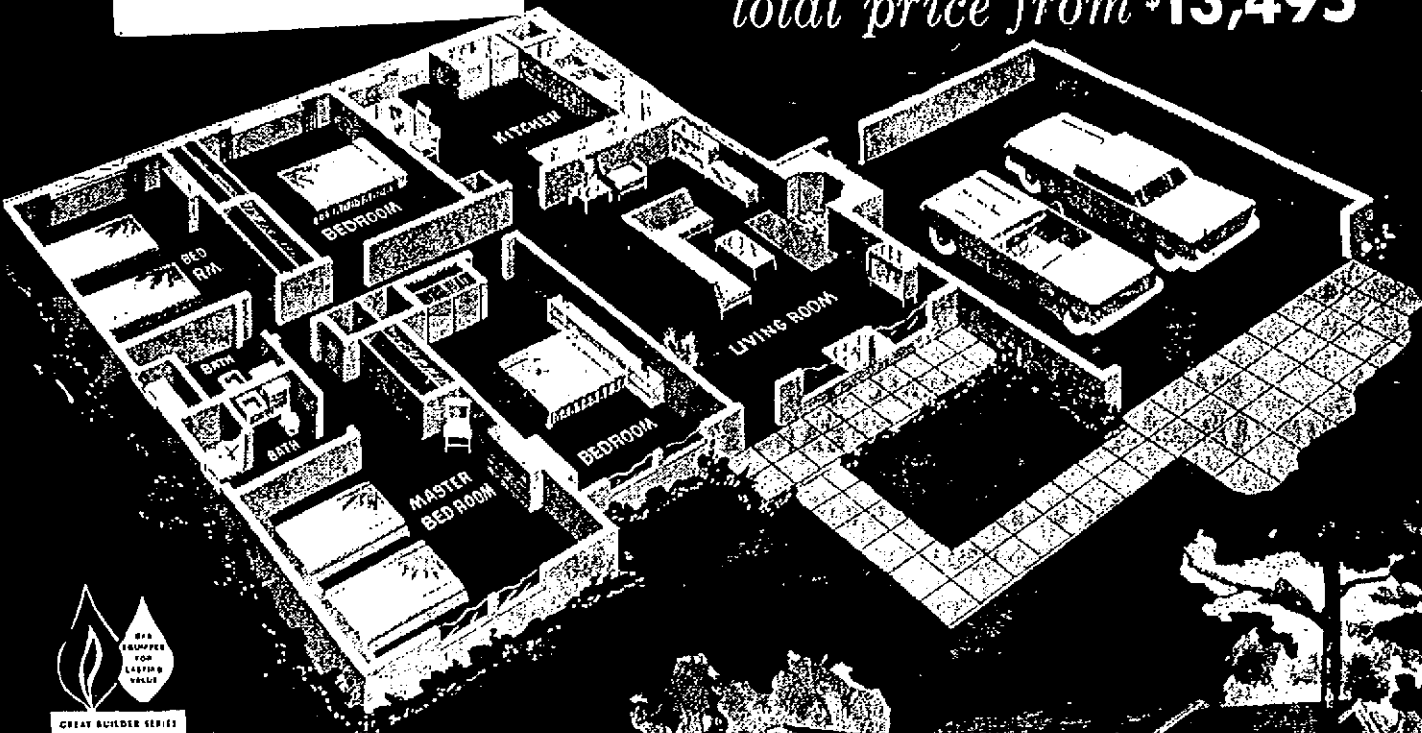
The association is made up of credit men and women in business and financial firms, principally in Los Angeles and Orange Counties.



The Homes with the MOST!
3 and 4 Bedrooms • 2 Baths
WALL to WALL CARPETING!

\$395 down

total price from \$13,495



DIRECTIONS

To visit furnished models drive out Seventh St. Garden Grove Blvd. to Golden West St. and turn right to homes at Golden West and Bolsa from Los Angeles. Drive out Santa Ana Freeway to Highway 39 turnoff, south on Highway 39 to Garden Grove Blvd. and west on Garden Grove Blvd. to Golden West St. Turn south on Golden West and continue to models.

Walker & Lee, Inc. sales agents

HINTZ DEVELOPMENT CO.

BREAKING ALL RECORDS
More than 100 families a week are buying new homes at

EASTGATE

**A COMPLETE, NEW, PLANNED COMMUNITY WITH A
MAJOR SHOPPING CENTER, PARKS, CHURCHES AND
2500 NEW HOMES**

Custom Styling

**WITH QUALITY AND FEATURES
NEVER BEFORE AVAILABLE AT THESE PRICES!**



A Home Package Designed With YOU in Mind!



BEAUTIFUL WALL-TO-WALL CARPETING
BUILT-IN O'KEEFE & MERRITT GAS RANGE AND OVEN

PLANS 3 AND 4

WOOD-BURNING FIREPLACE (OPTIONAL IN ALL PLANS)

PLUS THESE FEATURES OF HOMES USUALLY COSTING THOUSANDS MORE

MATICO MARBLEIZED VINYL-ASBESTOS TILE
FLOORING IN KITCHEN AND BATHS
MATICO MARBLED ASPHALT TILE FLOORING
IN OTHER ROOMS
WALLPAPER AND TINTED TEXTURED
PLASTER FINISH ON WALLS
ACoustIC PLASTER CEILINGS
MARBLE WAINSCOTTING IN ALL BATHS
FULLMAN LAVATORY IN MASTER
BATH, PLAN 4

RAMONA CERAMIC TILE KITCHEN
COUNTER TOPS
BEAUTIFULLY FINISHED HARDWOOD
KITCHEN CABINETS
GARBAGE DISPOSAL
LAUNDRY PLUMBING INSTALLED
LARGE WALK-IN WARDROBE CLOSETS
RECESSED LINEN CABINET AND
WORK CENTER
DUAL HIGH CAPACITY WALL HEATERS

30 GALLON GAS WATER HEATER
ALUMINUM HORIZONTAL SLIDING WINDOWS
FULL HEIGHT ALUMINUM SLIDING GLASS
PATIO DOORS
LARGE DOUBLE GARAGE
SANFORD "EAT PAZE" RIGID ROOF TRUSS
CONSTRUCTION
PLASTIC NEOPRANE FOUNDATION
MOISTURE BARRIER
FLINTKOTE THROUGHT COMPOSITION
SHINGLE ROOFS; WOOD SHINGLE TRIM

TINTED STUCCO EXTERIORS WITH BRICK,
STONE AND WOOD TRIM
PLANTERS
WINDOW SHUTTERS
DOWN-EDWARDS INTERIOR AND EXTERIOR
TRIM PAINT
WIDE OVERHANG EAVES
CHILD-SAFE SIDEWALKS
ORNAMENTAL STREET LIGHTING
ALL IMPROVEMENTS

Plans and designs by L. C. Major & Associates, A.I.B.D.

EASTGATE IS FEATURED ON TV CHANNEL 5, SUN. 10 A.M.
APPROVED BY CALIFORNIA INSTITUTE OF BETTER LIVING

3 & 4 Bedrooms, Family Room, 2 Baths

NON-
VETS
AS
LOW
AS

\$195

DOWN
PLUS
ONLY
\$90
COSTS

NO DUE DATES, NO BALLOON PAYMENTS

FROM **\$11,950** TO **\$14,450**

13 EXCITING NEW EXTERIOR DESIGNS

4 ROOMY FLOOR PLANS

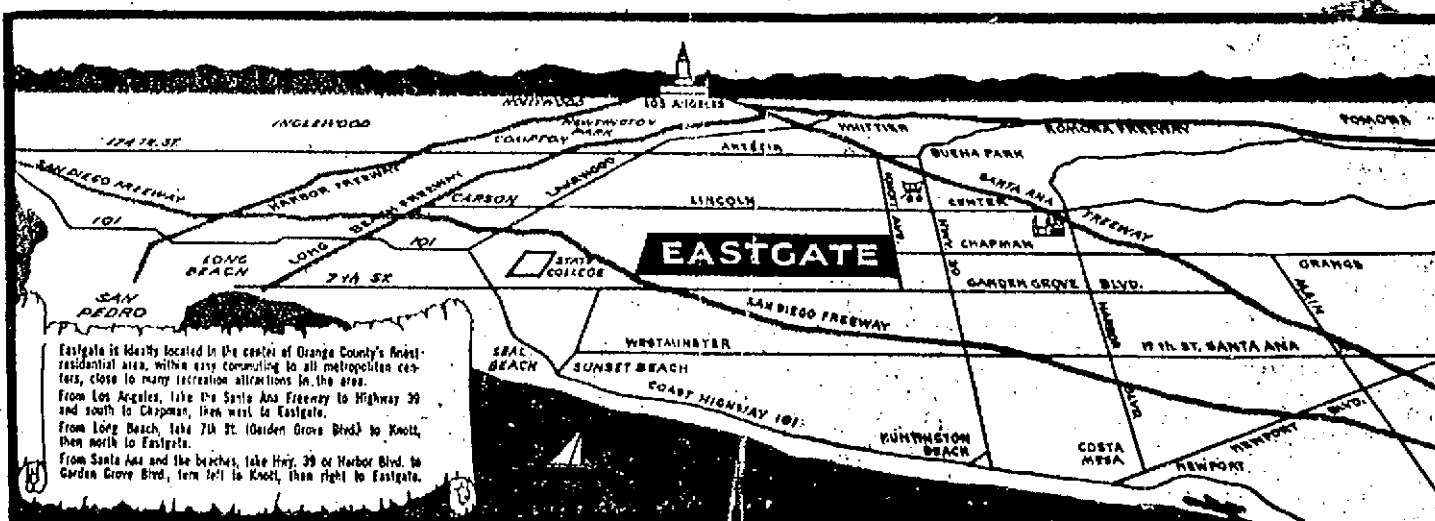
UP TO 1361 SQUARE FEET OF LIVING AREA



Register for FREE DRAWING for a 2-Day LAS VEGAS
HOLIDAY FOR TWO at the famous TROPICANA
Hotel including Room, Meals and Transportation.

Built by **LARAMORE CONSTRUCTION CO.**

FRANK H. McFARLAND
SALES AGENT



Don't miss the FREE WEEKLY DRAWING for Expense-Paid 2-DAY LAS VEGAS HOLIDAY for 2 at the fabulous TROPICANA HOTEL

Autos for Sale 176

MERCURY
TAKE CASH PAYMENTS
73 New Richmond Rd. Elmhurst
Call Mr. Leaded & Murph. 679
Jerrys Finance Corp. NE 64753
Open Sun. & Mon.

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1300 COUPE
4 cylinder, standard transmission,
radio, heater, and air. Turnover.
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1433 Large Beach Blvd. NE 2-9411
54 METRO HARDTOP
One of the best small cars.
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Open Sunday & Monday
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LATE '56 Mercury R. 6 door & white
Call 2-9148

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Embossed V8 Country Club
door hardtop. Red stripe and
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mission. Power steering. 30 miles
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PIONEER FORD
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Jettie, Finance Corp. 8-1571

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53 Olds Super 80 sedan. Power
steering, 1200 cc. 1200 cc. 1200 cc.
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Nitehawks, Culver City Clash Tonight

CUT CHICAGO LEAD TO 5½

Tribe Home Runs Topple Hose, 6-5

CHICAGO (UPI)—Tito Francona, Woody Held and Dick Brown clouted home runs Saturday to power the Cleveland Indians to a 6-5 victory over the Chicago White Sox and cut their pennant rivals' league leading edge to 5½ games.

It was the Indians' first victory in their last six games with the White Sox and it went to right-hander Cal McLish (17-7), who was a loser in one of four straight losses to the White Sox last week. McLish gave up two Chicago runs but left the game with a 3-2 lead in the sixth inning after Ted Kluszewski singled and Sherm Lollar was hit by a pitch.

Gary Bell came on and weathered a three-run rally in the ninth inning including home runs by Al Smith and John Romano.

Francona hit his 18th home run of the year into the left field stands to score Minnie Minoso in the fifth inning and Brown led off a two-run seventh inning for the Indians with his fifth circuit clout of the campaign. Held opened the eighth inning with his 27th home run to give the Indians their winning margin.

Chicago's AB R H E
Francona, 1b 4 0 0 0
Minnoso, 2b 4 0 0 0
Brown, 3b 4 0 0 0
Held, 4b 4 0 0 0
Lollar, 5b 4 0 0 0
Kluszewski, 6b 4 0 0 0
Smith, 7b 4 0 0 0
Bell, 8b 4 0 0 0
McLish, 9b 4 0 0 0
Totals 36 0 0 0

Cleveland's AB R H E
Francona, 1b 4 1 0 0
Minnoso, 2b 4 0 0 0
Brown, 3b 4 0 0 0
Held, 4b 4 0 0 0
Lollar, 5b 4 0 0 0
Kluszewski, 6b 4 0 0 0
Smith, 7b 4 0 0 0
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McLish, 9b 4 0 0 0
Totals 36 1 0 0

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McLish, 9b 4 0 0 0
Totals 36 1 0 0



El Paso third baseman Gene Stogner is cut down at home in first inning Saturday by New West-

minster catcher Gord Hartley. It was closest El Paso came to a run. Unip is Hugh Amber.—(Staff)

IMPRESSED BY McCOVEY

Chisox Scout Tabs S.F.

SAN FRANCISCO (AP)—A Chicago White Sox scout, here to assess the San Francisco Giants, picks the National League leaders to win the pennant.

"The Giants are a good solid ball club, one that can score runs," said Hollis Thurston, the Sox' West Coast supervisor. "I think they'll make it."

Thurston, with his club in a commanding American

League lead, plans to spend at least a week here. He saw the Giants in Los Angeles, his hometown, but came here because "you can't tell anything about a ball club in the Coliseum."

"The pitchers throw away from that left field fence, and the hitters go for it," he said. "They don't use their normal style."

Thurston watched the Giants lose a 2-1 squeaker Friday night to the Chicago

Cubs and took particular note of rookie Willie McCovey, a .377 hitter. His triple extended his consecutive hitting streak to 17 games.

"I don't know where you're going to pitch to him," Thurston declared. "He's got power, swing and confidence."

An old pitcher himself, Thurston commented that San Francisco's pitching was thin what with only three first-rate starters in Sam Jones,

John Antonelli and Jack Sanford and not much of a bench. But he said this late in the season it's not too important because the hurlers don't need as much rest.

"I'll take some shuffling, but if they have to go in relief, they'll come through. Those fellows are strong and they can pitch out of turn."

"They might just as well be warming up on the mound getting guys out, as well as throwing in the bullpen."

2 Homers by Lemon in 3rd

WASHINGTON (UPI)—Big Jim Lemon, often mentioned by the Washington Senators as trade bait last winter, tied two modern major league records Saturday by hitting two homers and driving in six runs in the same inning.

The Senators scored 10 runs in the third inning, when Lemon put on his one-man show, to rout the Boston Red Sox, 14-2.

Lemon's first homer was off Bill Monbouquette with one on and gave the Senators an advantage they never lost. Lemon also drove in an earlier run with a double, giving him an RBI total of seven.

A total of 13 players previously hit two homers in the same inning. The American Leaguers who accomplished the feat were Ken Williams of the Brown in 1922, Bill Regan of the Red Sox in 1928,

Joe DiMaggio of the Yankees in 1936, and Al Kaline of the Tigers in 1955. In the National League, Hack Wilson, Hank Lieber, Andy Seminick and Sid Gordon were among those who also share the record.

Monbouquette (W, 12-7) pitched 7 1/3 innings, allowing 10 runs, 11 hits and 10 earned runs. He struck out 10 batters.

Lemon's AB R H E
Lemon, 1b 4 2 0 0
Bourgeois, 2b 4 0 0 0
Carmichael, 3b 4 0 0 0
Gardner, 4b 4 0 0 0
Harris, 5b 4 0 0 0
Kane, 6b 4 0 0 0
Lemon, 7b 4 0 0 0
Munich, 8b 4 0 0 0
Parker, 9b 4 0 0 0
Totals 36 2 0 0

Boston's AB R H E
Bourgeois, 2b 4 0 0 0
Carmichael, 3b 4 0 0 0
Gardner, 4b 4 0 0 0
Harris, 5b 4 0 0 0
Kane, 6b 4 0 0 0
Lemon, 7b 4 0 0 0
Munich, 8b 4 0 0 0
Parker, 9b 4 0 0 0
Totals 36 0 0 0

Washington's AB R H E
Lemon, 1b 4 2 0 0
Bourgeois, 2b 4 0 0 0
Carmichael, 3b 4 0 0 0
Gardner, 4b 4 0 0 0
Harris, 5b 4 0 0 0
Kane, 6b 4 0 0 0
Lemon, 7b 4 0 0 0
Munich, 8b 4 0 0 0
Parker, 9b 4 0 0 0
Totals 36 2 0 0

Boston's AB R H E
Bourgeois, 2b 4 0 0 0
Carmichael, 3b 4 0 0 0
Gardner, 4b 4 0 0 0
Harris, 5b 4 0 0 0
Kane, 6b 4 0 0 0
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Munich, 8b 4 0 0 0
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Parker, 9b 4 0 0 0
Totals 36 2 0 0

World Ski Title Won by Vicki

MILAN, Italy (AP)—Vicki Van Hook, 15-year old sensation from Long Beach, Calif., won the women's combined title at the world water ski championships Saturday after finishing second in jumping competition.

Two days ago Vicki won the slalom title and Friday was second in the world's figure skiing. Competition was so close in the latter event that judges had to look at motion pictures before announcing placings.

Saturday Vicki finished second in the jump event to clinch the over-all title. Nancy Rieout of Cypress Gardens, Fla., won the jump title for the third straight year.

Chuck Stearns of Bellflower, Calif., tied with Jean Marie Muller of France for the men's slalom crown. Each was awarded 45 points.

Penalty was committed by Ken Konz against Clarke Morris converted.

Time: 5 mins., 33 seconds left in third quarter.

FOURTH QUARTER Browns 24, Rams 17

Morris kicked a 29-yard field goal after an offside penalty stopped a Ram march at the Cleveland 22.

Time: 12 mins., 17 secs. left in game.

Browns 27, Rams 17

Groza got the Browns back to a safer margin with a 27-yard field goal. The boot was set up by Brown's 41-yard end run.

Time: 10 mins., 36 secs. left in game.

Browns 27, Rams 24

Following Groza's field goal, the Rams marched 80 yards in seven plays to pull within striking distance again.

The Rams started on their own 20 and Wade completed four straight to give them a first down on the Cleveland 33.

After Tom Wilson made

Bucs Snap Skein, 7-6

PHILADELPHIA (AP)—Dick Stuart got three hits, including his 23rd homer, and Bob Skinner chipped in with a game-winning single as the Pittsburgh Pirates snapped a three-game losing streak with a 7-6 win over the Philadelphia Phillies Saturday.

Pittsburgh's AB R H E
Skinner, 1b 4 1 0 0
Stuart, 2b 4 3 0 0
Clemens, 3b 4 0 0 0
Sauer, 4b 4 0 0 0
Foy, 5b 4 0 0 0
Harris, 6b 4 0 0 0
Moser, 7b 4 0 0 0
Virdon, 8b 4 0 0 0
Klinedinst, 9b 4 0 0 0
Totals 36 7 0 0

Philadelphia's AB R H E
Ashburn, 1b 4 0 0 0
Koppe, 2b 4 0 0 0
Boucher, 3b 4 0 0 0
Pate, 4b 4 0 0 0
Haden, 5b 4 0 0 0
Foy, 6b 4 0 0 0
Harris, 7b 4 0 0 0
Moser, 8b 4 0 0 0
Klinedinst, 9b 4 0 0 0
Totals 36 6 0 0

Pittsburgh's AB R H E
Skinner, 1b 4 1 0 0
Stuart, 2b 4 3 0 0
Clemens, 3b 4 0 0 0
Sauer, 4b 4 0 0 0
Foy, 5b 4 0 0 0
Harris, 6b 4 0 0 0
Moser, 7b 4 0 0 0
Virdon, 8b 4 0 0 0
Klinedinst, 9b 4 0 0 0
Totals 36 7 0 0

Philadelphia's AB R H E
Ashburn, 1b 4 0 0 0
Koppe, 2b 4 0 0 0
Boucher, 3b 4 0 0 0
Pate, 4b 4 0 0 0
Haden, 5b 4 0 0 0
Foy, 6b 4 0 0 0
Harris, 7b 4 0 0 0
Moser, 8b 4 0 0 0
Klinedinst, 9b 4 0 0 0
Totals 36 6 0

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'58 PLYMOUTH Sedan \$1395
The economical 6-cylinder with radio, heater, standard
brakes, etc. It's a nice one. Don't let the price fool you!

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Compact yet roomy and very economical. Hard to find!

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Special 2-Door Hardtop with Dynaflo, radio, heater,
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The Bel Air 4-Door. Has Powerglide, radio, heater, etc.
Immaculate!

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The 9-passenger Estate Wagon with hardtop styling,
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'57 CHEVROLET Pickup \$1395
V-8 1/2-ton. Has custom cab. Never used commercially,
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Full power equipped, rebuilt motor and overhauled
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Full Power Accessories
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4-cylinder, standard transmission, radio, heater. (195 303)
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\$1099

'57 CHEVROLET 2-Door Sedan
Popular 4-cylinder, standard transmission, all extras. (195 812).
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Automatic transmission, radio, heater, whitewall tires. (195 771).
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4-Door Suburban with Powerglide, radio, heater. One owner. (195 712). Save hundreds or ...
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J. M. Stokes' huge '59 Oldsmobile car stock will positively be cleaned out—Cleared out—Sold out! This weekend! A selection of 60 1959 models must be cleared from our 5 1/2-acre lot this weekend! The '60 Oldsmobile is almost here! We must "clear the decks" of our huge car stock. To do this, we are actually cutting prices on all these cars to just over our actual factory invoices. Select from a big stock of "90's," "88's," hardtops, sedans, etc. Come early!—Come today!

FINE LATE MODEL TRADE-INS!

'54 OLDSMOBILE 98 HOLIDAY CPE. • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$1295 Close-Out Price \$895	'54 OLDSMOBILE 88 HOLIDAY CPE. • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$1195 Close-Out Price \$695	'54 OLDSMOBILE 4-DOOR SEDAN • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$1095 Close-Out Price \$1095	'54 PLYMOUTH 4-DOOR SEDAN • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$595 Close-Out Price \$595
'53 JAGUAR SALON 4-DOOR SEDAN • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$795 Close-Out Price \$795	'55 OLDSMOBILE 4-DOOR HOLIDAY • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$1295 Close-Out Price \$1295	'57 SIMCA 4-DOOR SEDAN • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$995 Close-Out Price \$995	'57 FORD CUSTOM "300" 4-DOOR • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$1295 Close-Out Price \$1295
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'53 MERC. CUSTOM 2-DOOR SEDAN • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$595 Close-Out Price \$595	'55 BUICK 2-DOOR SEDAN • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Tinted Glass • Whitewalls • Deluxe Interior Retail Selling Price \$995 Close-Out Price \$995		

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Once Over Lightly

By DAVE LEWIS
Sports Editor

Hunt Couldn't Get Team, So Started League

Lamar Hunt, a young Texan from Dallas, suddenly got the desire a couple of years ago to own a professional football team.

He made inquiries as to the availability of a NFL club, was told the best chance was the Chicago Cardinals.

So, he tried to buy the Cardinals, but to no avail. He then went to NFL commissioner Bert Bell and tried to persuade him to expand the league so he could have a team.

Bell said no... so Lamar began thinking up ways and means of ultimately getting a club into the NFL.

He finally came up with an idea, albeit an expensive one. Start a new league and force the NFL to ultimately absorb its stronger clubs, or at least agree to a peaceful co-existence such as that enjoyed by baseball's two major leagues.

Lamar is equipped to wage such a fight. The Hunt family fortune is one of the largest in the world, and he just shrugs off predictions by NFL leaders that each club in the new league will lose at least \$1,400,000 in the first three years. So what, is his attitude. It's just that much less the family will have to pay in taxes.

He found enough cronies who aren't exactly destitute to form the "Founding Six" of the American Football League, which will add two more cities this coming week prior to becoming operational next season.

HE INSISTS THAT THE INDIVIDUAL clubs will not be picked off one by one by the NFL. "We have a strong bond among the founding six. You could describe it as a marriage. If anyone wants to get a divorce, it will be very expensive. In fact, it would be impossible financially to leave the American League."

However, NFL sources contend that many of the clubs in the new league will find the going so rough that after three or four seasons the survivors would jump at the chance to join the NFL. In fact, it is agreed by most observers that this was the prime reason behind forming the new loop... to ultimately gain four NFL franchises.

One owner confides that the NFL has fully intended for the past couple of seasons to take in two new members in 1960 with the hope of bringing in two more by 1963 or 1964 to achieve a 16-team loop split into two eight-club divisions.

Reason for delaying expansion so long has been the desire to strengthen the present setup so everyone will be on solid ground. Green Bay, Philadelphia and the Chicago Cardinals are not as sound as the league would like, but their problems may be resolved within two years.

APPEARANCE OF THE NEW LEAGUE on the scene will prove expensive to the NFL... but it may prove well worth its cost in the long run if the operation can "screen" four strong future franchises to add to its alignment.

There is no doubt but what there will be spirited bidding between the two loops for player talent, as we pointed out the other day. It is expected that \$30,000 salaries—once unheard-of—will become common-place before things level off and the rival operations merge or reach a working agreement.

NFL salaries today average about \$20,000... although the minimum is \$5,500. Ceiling is \$25,000, with \$20,000 no longer a rare figure. At least 12 to 15 players are said to be receiving over \$20,000.

Actually, there won't be much of a problem from the standpoint of manpower... although it is readily admitted by Hunt and his associates that the new league can't hope to measure up to NFL standards for several seasons. It will take three or four years to gain a backlog of top-notch players.

MANPOWER ACTUALLY WILL BE plentiful even in the first season. They'll start with a minimum of 200 players who were cut of NFL squads the past couple of years, but who still can play a creditable game and who are eager at another crack at pro ball.

The NFL annually drafts 360 players... but absorbs only about 70 or 80 of them, at most. Those released will be available as well as any veterans cut loose—plus whatever first-line rookie talent signs following this season's collegiate season.

It is believed that in the first scramble for talent, each of the eight clubs in the American Football League will try out well over 100 candidates. Any and all will be given a chance.

Out of this could come surprisingly good competition. And all because a wealthy Texan couldn't buy an NFL team!

Hill to Speak at LBSC, Viking Kickoff Banquet

Jess Hill, athletic director at SC, will be featured speaker Wednesday night at the annual Century Club kickoff banquet for Long Beach State and City College football players.

The affair will be held at 7 p.m. at the Petroleum Club. Jim Heap is chairman, with Jim Crocker handling m.c. chores.

Hill will discuss the new Athletic Assn. of Western Universities at the banquet.

Tickets, priced at \$10 each, may be secured at Oscar Contratto's Apply Valley Steak House, the Nu-Pike Plunge or through any Century Club member. Each purchased ticket also includes the price of a football player's meal.

Stirrat Captures Lawn Bowling Title

SAN FRANCISCO (Special)—Tom Stirrat of Long Beach won the national lawn bowling singles championship Saturday at Golden Gate Park. He defeated Carl Chase of Glendale, 21-20.

Long Beach's trio of Fred and Dan Howarth and Stirrat were defeated in the second flight of the triples finals by the Folkin Brothers and Frank Murray of Arroyo Seco.

Today's Semipro Baseball Schedule

Yankees vs. North Long Beach Merchants, Jordan High, 1:30 p.m.
New York Yankees vs. Wilmington, 2:15 p.m.
Pittsburgh Pirates vs. Maryland, 3:15 p.m.
Pittsburgh Pirates vs. Maryland, 3:15 p.m.

Bears Rout Skins 52-14

JACKSONVILLE, Fla. (AP)—Rick Casares, at home in his native Florida, triggered the Chicago Bears to their fourth straight National Football League exhibition victory Saturday night, trouncing the Washington Redskins, 52-14.

The crowd of 28,245, predominantly Redskin fans from seeing them on television every Sunday, nevertheless was thrilled by the performance of Casares, a 225-pound fullback who went on from stardom at the University of Florida to stardom in the professional league.

Casares scored the first two touchdowns. He set up the first with a 25-yard run on a trap play and scored on a one-yard plunge. The next time the Bears got the ball Casares ran 52 yards for his

second TD. He got another near the end of the third quarter on a four-yard run up the middle.

Zeke Bratkowski, a former star at the University of Georgia, quarterbacked the Bears to three touchdowns in the first quarter. He tossed 10 yards to veteran end Harlon Hill for one.

Ed Brown took over the Bears' quarterbacking and passed for touchdowns in each the second, third and fourth quarters. He threw to Willard Dewveall, a rookie end from Southern Methodist, for a pair and to Merrill Douglas of Utah for one.

The Redskins didn't threaten seriously until they trailed 35-0. Then Eddie LeBaron threw touchdown passes of 25 yards to Joe Walton and 41 to Bill Anderson.

John Aveni, a Bear rookie from Indiana, was impressive in kicking seven conversions and a field goal in addition to several kickoffs over the goal line.

Chicago Bears 52 21 7 14 10-12
Washington Redskins 14 0 0 0 0-0
Chicago: TD, Casares 3 (1 plunge); 52 yard run; Hill (10 pass from Bratkowski); Dewveall 2 (8 pass from Brown); 2 pass from Brown; Douglas (20 pass from Brown). PAT, Aveni 3.
Washington: TD, Walton (25 pass from LeBaron); Anderson (41 pass from LeBaron). PAT, Baker 2.

Fleitz in Star-Studded L.A. Tourney Sept. 17

Beverly Baker Fleitz of Long Beach will be among the women tennis stars to compete in the 33rd annual Pacific Southwest tennis championships Sept. 17 at Los Angeles Tennis Club.

A STATE-LY TRIO

Long Beach State College linemen Hector Alvarez (left) and Bob Cunningham provide protection for quarterback Ron Johnson's jump pass. Saturday was picture day for the LBSC grids, who opened practice Tuesday.—(Staff Photo by Bob Shumway.)

Yanks Nip Orioles in Ninth, 3-2

NEW YORK (UPI)—Pinch hitter Elston Howard singled with the bases full to climax a two-run ninth inning rally that carried the New York Yankees to an uphill 3-2 victory over the Baltimore Orioles Saturday.

Hoyt Wilhelm had the Yankees baffled with his knuckleball until the ninth. He took a 2-1 lead into that frame. But Yogi Berra led off the ninth with a double, advanced to third on a sacrifice and scored the tying run on Marv Throneberry's single.

AT BLAIR TODAY

Rockets Eye 3rd Win

Bill Feistner's Long Beach Rockets, winners of their first two baseball games, shoot for No. 3 today when they meet Hawaiian Gardens in a 2 p.m. tussle at Blair Field.

Two former professionals, Fred Strobel of Long Beach and Solon Shaw of Compton, will share hill chores for the Rockets.

Preston Elkins will replace Nick Hopkins at shortstop in the only lineup change.

Outfielders Bob Carter and Ev Pearson are tied for the Rockets' bat lead with a robust .375.

Goalby K-C Leader--135

KANSAS CITY (AP)—Bob Goalby of Crystal River, Fla., sandwiched nine birdies into a six-under-par 66 round for a 36-hole total of 135 and the half-way lead in the Kansas City Open golf tournament Saturday.

Goalby, who had a 67 in his first round, was tied for the lead with a 67 in his second round.

Fraser dropped his first set against Ed Neeley of Atlanta but then stepped up the pace of his game to flatten the 19-year-old Georgia Tech senior, 5-7, 7-5, 6-1, 6-2 and lead fifth-seeded Ramanathan Krishnan of India and veteran Gardner Mulloy into the second round.

Advancing in the women's

International League

Columbus 3, Richmond 1.
Rockford 5, Springfield 0.
Baltimore 3, Buffalo 0.



REDSKIN CAUGHT IN A BEAR TRAP

Washington halfback Dick James is stopped for no gain by, left to right, Chicago's Joe Fortunato, Earl Leggett and moving in to help, Erich Barnes (24).—(AP Wirephoto.)

Webster Scores Twice as Giants Trip Packers, 14-0

BANGOR, Maine (AP)—Alex Webster scored twice from inside Green Bay's three-yard line Saturday night to lead the New York Giants to a 14-0 National Football League exhibition victory.

Webster plunged across from the two in the second quarter and again on a dive off the one in the third quarter.

The Giants' first touchdown came after Jim Patton intercepted Babe Parilli's attempted pass on Green Bay's 37.

George Shaw completed a 25-yarder to Webster who was stopped on the 12.

Frank Gifford carried to the seven and three plays later Webster split the Packers' left side for a touchdown on a handoff from Shaw.

New York, scoring its second shutout in successive weeks, traveled 85 yards before Webster crashed over from the two.

Shaw and Gifford teamed on two aeriels to get the Giants deep in Green Bay territory for the second score.

Gifford took one aerial for 25 yards and with the ball on Green Bay's 35, Shaw hit the fleet Giant halfback again to bring the ball to the Packers' 10.

Webster cracked the left

side for four yards, took another handoff from Shaw to the two and two plays later went across for his second TD.

Pat Summerall booted both points after the Webster touchdowns to complete the game scoring.

Green Bay never got beyond New York's 14-yard line.

New York: TD, Webster 2 (10 pass from Patton). PAT, Summerall 2.

Giants Should Win — Scheffing

Not being able to figure it out myself, and failing to reach Hollingworth by phone (he answers all my big questions), I asked the Cubs' Bob Scheffing what has held the Dodgers up this year.

"Those three guys from Brooklyn are playing like they used to at Brooklyn," Scheffing said, referring to Snider, Hodges and Gilliam. "That's the big reason your club is up there."

Asked to compare Sandy Koufax' fast ball with Sam Jones, Scheffing said: "I would say Koufax is definitely a shade faster. But, of course, he is not as consistent as Jones."

Scheffing picks the Giants to win the pennant for a very simple reason: "They're two games in front, and I'd rather be two in front than two behind."

Despite the erratic fielding of Jackie Brandt at third and Orlando Cepeda in the outfield, Bob says he'd do the same thing Billy Rigney has: "The added power the Giants are getting is more than worth any defensive weakness. And, of course, when they get out in front in the late innings, they can always make changes and tighten up their defense."

One of the most baffling aspects of the 1959 season has been Pittsburgh, a club we all figured was so solid and steady it would be right in contention all year. As it is, the Pirates never have reached contention.

"You can write most of that off to Bob Friend's slow start," Scheffing believes. "When your best pitcher starts off losing something like 11 in a row, man, that's a tough thing to overcome."

WOULD SCHEFFING take Don Drysdale, five straight losses, temper and all?

"I sure would. That losing streak doesn't mean anything. Any pitcher is going to hit a rough two or three weeks during the season. And Drysdale's lost some tough ones, don't forget that."

About his own club, Bob is philosophical: "We've been close to the .500-mark all year, and that's about where we belong. Injuries to Drott and Drabowski hurt us, and we haven't been getting the power we did a year ago. But Hobbie and Anderson have pitched some great ball for us."

DURING THE THREE-GAME stop in San Francisco this week, the Cubs learned nothing about pitching to Willie McCovey. "We tried everything and he still murdered the ball. Guess we'll just have to keep trying."

Not a mention was made of Milwaukee during the conversation, so evidently Scheffing figures the Braves are all done.

Bob had called me for a couple of tickets to the Rams-Cleveland game. Guess he wanted to change his luck by taking in a football game. I invited him and son Bobbie to sit with me in the broadcasting booth, figuring they likewise might change the luck of the Rams' defensive platoon.

It was interesting that he should agree on Billy Rigney's defense-for-power sacrifice, for the Cubs won their only game in San Francisco Friday night when outfielder Jackie Brandt booted a couple at third base.

"Jones, Antonelli and Sanford are all fine pitchers," he volunteered. "And on a given day, McCormick can be a top one, too. But over-all, I would have to say the Dodger pitching is the best in the league."

(Tune Bob Kelley daily at 8:25 a. m. and 6 p. m. on KMPC; 6:15 p. m. on Ch 7.)

Bob Kelley Says---

BOB SCHEFFING Would Like Drysdale

Cotton Ball Set Friday

Once again the Ebell Junior annual Cotton Ball is just around the corner. Friday is the day set for the colorful affair which opens the fall social season.

Pink and white cotton candy cones made of angel-hair will be centered on each table at the Petroleum Club, while pink crepe paper streamers will add the final touch. At the entrance of the club a gigantic pink cotton cone will serve as a welcome. Decorations have been planned by Mrs. James A. Cone and her committee.

Music from 9 p.m. to 1 a.m. will be furnished by George Laughlin's orchestra. Tickets may be obtained at the door, according to dance chairman Mrs. James C. Hateley Jr. Proceeds from the Cotton Ball, to which the public is invited, will benefit Ebells Junior's pet philanthropy. Last year they equipped and furnished a children's playroom in Long Beach Memorial Hospital.

PRECEDING the festive dance are many cocktail parties in homes of members. Mr. and Mrs. John W. McCutcheon will entertain at 6500 Bacarro St. Mrs. McCutcheon will greet guests in a beige linen sheath dress with a lace bodice. Guests include Messrs. and Mmes. Harold Hirst, Dale Dalton, Gayle Houser, Harry Stafford, Bill Seils, Glenn Giffin, Loren Welty, Ed Othman and Howard Mewes.

Another gathering will take place at the home of Mr. and Mrs. D. W. Woepse, 2661 Woodstock Rd., Los Alamitos. Mrs. Woepse will be wearing a mint green and lavender print sheath dress with matching shoes. Bidden are Messrs. and Mmes. James C. Hateley Jr., N. R. Seirup, J. G. Oswald, T. H. Epperson, Dean Davidson, Milo Hunt, D. Warner, P. L. Dugmore, S. M. Price, S. R. Lindstrom, J. H. Glascock, W. M. Bruce and R. E. Bruce.

A large group of friends will attend the party given by Mr. and Mrs. William T. Blackwell Jr. at 6501 Espanita St. Guests are Messrs. and Mmes. Glen L. Barnes, F. M. Manuel, H. C. Dixon, Tom Harrison, Burl McCole, L. J. Broussard, Zeddie Marsh, V. H. Matthiessen, Ed Rooth, M. A. Metcalf, Rex Roth, Harold Cox, Dick Lewis, W. C. Abrams Jr., Les Hilburn and Ray Adams Jr.

Mr. and Mrs. James J. Gardner will entertain the new provisional members of Ebells Junior in their home at 121 St. Joseph Ave. Mrs. Gardner will be wearing a white organza dress with a cumberbund of red roses.

THE MILO L. Meylinks and the James A. Torreys have bidden a group to the Meylink home, 3109 Rutgers Ave. Guests will be Messrs. and Mmes. Tom Welsh, Ed Mee, Harold Wick, George Royse, Jim Myl, D. K. Mitchell, William McDonnell, Allen Kennedy, Norman Hasting, Larry Gezelius, Fred Schiele, Paul Ziegler, Jack Allen, George Riley, Jack Cheak and Herb Hofacker.

Another merry gathering will take place in the home of Mr. and Mrs. William Cole, 5121 Oleta St. Guests include Messrs. and Mmes. Harry Schildwachter, Orville Paul, Eugene J. Long, Robert Ray, William Dales, George Hennigh, James Baugh, Carl Hagg, Matt Wortham, Clinton Evans, Curtis Straub, Ray Green, R. L. Coltrane, I. S. Runolfsson and Kurt Runolfsson.

Mr. and Mrs. Vernon Lewis have asked a group of friends to join them in their home, 375 Park Ave. Mrs. Lewis will wear a pale lavender cotton silk princess-style dress with a bouffant skirt as she greets guests Messrs. and Mmes. Patrick Phelan, Frank Fishbaugh, Howard Bombard, Edward Cope, James A. Cone, Doug Watland, Rob-



COTTON BALL HERALDS FALL SOCIAL SEASON

Admiring cotton cones which will serve as centerpieces at dining tables in Petroleum Club Friday for Ebells Junior's annual Cotton Ball are participating members, from left, Mmes. John B. Dixon, George Spradling, Larry Reed and Pat DeRosa. Gigantic pink cotton cone at club entrance will set theme for this first major fall social event. Proceeds go to Memorial Hospital.



(Continued Pg. W-4, Col. 1) LONG BEACH 12, CALIF., SUNDAY, SEPT. 6, 1939 SECTION W



ORIENTAL THEME FOR SUPPER PARTY

When guests arrive at home of Dr. and Mrs. Mulford Smith, 1041 Amelia Dr., Wednesday evening for cocktails and buffet supper, they will be greeted by warm glow of Japanese lanterns swaying in breeze and by tables centered with vari-colored hurricane lamps. Planning annual get-together of sustaining members of Junior League, when husbands and escorts will be guests, are, from left, Mmes. Floyd Todd, James W. Wood, Mulford Smith and Clare Hamman. Mrs. Wood is sustainer's president.—(Photos on page by Staff Photographer Joe Risinger.)

Beautiful View but No Time for Stargazing

By JOYCE KENT

Property owners with a view of distant shoreline or flickering light patterns know the value of a clear day or evening—especially if guests are due.

Even more concerned with clear weather is Virginia Elwell, who eight hours a day entertains from a tower with a four-way view. Her guests are pilots of aircraft—two-place trainers to DC8s—and her job is to get them off the ground and into the air, or out of the air and onto the ground with the least possible delay. Clear weather helps.

ONE OF ONLY a handful of women employed by Federal Aviation Agency in tower control work throughout the nation, Mrs. Elwell has been at her post in Long Beach Municipal Airport for 13 years and is its senior controller. She has 37 male counterparts in the tower, 12 of them journeymen controllers. The others have assistant or trainee status.

Mrs. Elwell, a native of Long Beach and graduate of Wilson High School, completed her education during the war years, graduating with a major in art from UCLA. Prepared for teaching, but not feeling a true aptitude, she attended a government-conducted training program for women in traffic control in Santa Monica. She trained for eight weeks in regulations governing flight before taking on the job

training in Los Angeles Airport tower. She served out the war in the tower at Santa Barbara Marine Corps base, coming back to Long Beach in 1946 where she has served since.

IN THE EARLY years of control work, light guns and flags sufficed, she says. Today's high air speeds and increased traffic, however, have brought radar and myriad other electronic marvels to make flying safer, but certainly more complex for the tower operator.

LONG BEACH tower reaches its traffic peak on weekends, says Mrs. Elwell, with as many as 1,200 individual operations handled in a 12-hour period from the tower's six positions.

Biggest single requirement for the job is judgment, she says, while intuition and a sense of humor also help. While most jobs allow a margin for the human element, no such margin exists for tower operators.

"Your judgment is responsible for the lives of many people," she will say. "One mistake in judgment and it's all over."

EACH TOWER position—a journeyman must be proficient in all—handles a separate facet of landing or takeoff procedure, and it is the operator's responsibility to keep traffic on the airport's five runways moving as rapidly as possible while mentally considering aircraft speed, distance out, time and rate of closure. Higher flying elevations also must be considered.

The field in rush hours becomes a giant jigsaw puzzle as planes, at the rate of three to five minutes apart, are maneuvered off and on the field. Then, just when things are running smoothly, Mrs. Elwell says, a call will come in that a DC8 must use the diagonal runway that stretches across the center of the other four runways.

"That is when the job really gets frantic," she claims, "and we begin to watch closely for operator fatigue."

WHEN WEATHER is

(Continued Pg. W-2, Col. 6)

Love in Russia Is for Common 'Good'

By MARIE W. RIDDER
Washington Bureau

MOSCOW—"What's all this about love?" asks a current Russian magazine. "Does that gentle feeling change with the development of society?"

Like everything else in the Soviet Union, love must be related to the common "good." The article, for example, tells its readers: "Now that the motherland of socialism has reached maturity, we can look forward to a better life and better love," thus putting love in approximately the same category as the production of meat and butter.

Whatever may be the thoughts of young Russian men and women, the authorities do their best in Russia to put the tender feeling of mutual attraction into the context of dialectical materialism and proper communist historical perspective.

Love in the Soviet Union changes along with the economy and presumably the political line, or so we are told by the magazine. "In the first turbulent years of the Revolution, we were restoring our economy... there was something ascetic in the approach to moral and ethical problems, but today we live in a different age."

THAT THERE has been a change in the Russian approach to love and marriage is obvious. Many of the standards which now are praised as good and worthy would, in the early days of the communist regime, have been denounced as bourgeois and counter-revolutionary.

Nowhere has the change been more decisive and more marked than in the matter of divorce. Back in the 1920s and 1930s couples who didn't—or thought they didn't—get along simply sent a postcard to the nearest divorce registrar and announced their intention to sever their union. That was all there was to it. The solidity of family life was considered merely

a hangover from old-fashioned reaction.

Apparently, though, the quickie divorce system did not work for today it is almost impossible to get a divorce in the Soviet Union. The couple which wishes to dissolve its marriage must take the matter to court and the case is adjudicated by a jury.

In addition to the unpleasantness of fighting family battles in the public court before one's neighbors, the chances of winning a divorce are remote, for the party line these days is to ennoble and maintain the family. Juries are not liberal in consenting to divorce, so that only in extreme cases do people make the effort to get one.

A Soviet registrar explained the reason for the deliberately difficult divorce procedure. "We find marriage lends stability to Soviet society."

DURING a morning spent

(Continued Pg. W-3, Col. 4)



OWER TO AIRCRAFT—

Virginia Elwell, senior traffic controller at Long Beach Municipal Airport tower, gives landing instructions to incoming plane via high-frequency radio-telephone. Mrs. Elwell has been at her Long Beach post 13 years.

Fishin' Around

By DONNELL CULPEPPER

If all the boats that have been searching for marlin this season were placed stern to bow and pointed south, you, no doubt, could walk from here to Catalina Island.

For, say whatever you please about this being the greatest marlin year in two decades, the fact remains that scores of boats still troll futilely day after day in water off Southern California. Yet, there seems to be little doubt that the seasonal total will approach, if not exceed, the 2,000 mark.

I've had two dry-run days on boats out of Newport Harbor, one with attorney Henry Clock and his son, Ralph, on their 42-foot Tick Tock, the other with Clancy Brignall and Ken White on Cliff Brignall's 40-foot Sevenstrand. And both of those boats have been in the marlin meat this year, especially the Tick Tock, with a total of 16 fish.

There may be a few other boats with higher totals than that of the Tick Tock, but that number is a credit to the Clocks, particularly Ralph, just turned 21, and a student at the University of Colorado.

Ralph is one of the finest skippers I've ever seen. He makes the Tick Tock do everything except talk. Should he wish to do so, Ralph probably could become a great marlin-boat skipper, but he's headed for a life in civil engineering.

★ ★ ★
THE SKILL OF A SKIPPER is half the battle, if not more, in marlin fishing. Once a hookup has occurred, any experienced fisherman can hold a rod and grind away at the reel, but few persons can keep the boat on a course that will permit the easiest handling of a fish. I've always said that a photographer, instead of taking a picture of the captor and fish, should go on deck and snap a photo of the skipper at the wheel.

Then there are times—real rare ones—when a fisherman has to battle a fish and run the boat. I'm thinking of Dr. Mulford Smith's achievement off San Clemente City the other day. He had taken his 36-foot Seagull out of Newport to the bait barge when he heard a report that marlin were off Dana Point. Without breakfast and with no one else aboard, he headed that way.

He took his eyes off the course just long enough to see a swirl on a skipping bait and the fight was on. It took Dr. Smith 2 hours, 20 minutes to whip the 145-pounder on light tackle, taking a turn at the wheel now and then to keep the boat from overrunning and cutting the line. He couldn't lift the marlin into the boat so he towed it into Newport. In the midst of the battle his rod-socket belt broke, adding to the excitement. Dr. Smith said that he had no time to think of anything, but that, once the battle was ended, he felt a bit like Ernest Hemingway's "Old Man of the Sea."

★ ★ ★
MARLIN FISHING CAN BE EXCITING if you find the fish; it can be just as boring if you draw a dry run, because, you either fish for marlin or nothing.

Art Hall, a member of both the Avalon and Southern California Tuna Clubs, and his wife had their share of excitement last Sunday. They left their cruiser and started fishing from the small, 16-foot shore boat when Art hooked up on three-six. It took him between two and three hours to land the 243½-pounder, a new record for such tackle in both clubs.

Strangely enough, many of this year's marlin catches have been on blind strikes—that's when the fish comes from below and takes the bait without warning. Tailers—fish that show a fin and swim toward your bait—give an angler more chance to get ready for the strike. So do feeders when you cruise through the school of smaller fish that they have just slashed to bits.

Anglers fighting marlin hoist red flags which all other skippers respect. But not so in one instance off Dana Point a week ago. Another skipper steered across the red-flagged boat's stern and cut the line. The angler—like you and I would have been—was thoroughly irritated and later bore down upon the offending craft and asked a few pertinent questions. Then, the offender, also angered, went below, returned to the deck and started firing a revolver toward the stern of the other boat. At this writing, no formal complaint has been made to the U. S. Coast Guard, but certainly there should be some action.

Hot Rods, Derby Go at Gardena

A doubleheader highlights the afternoon races will receive a discount on tickets for the evening event.

Heading the field of hot rod drivers will be Irish Jack Kelley, Bill Mangold, Jack Austin, Bob Hogle, Terrence Snyder, Paul Jones, Chuck Townsend, Ray Bunch and Fred Thompson.

Fans who are on hand for

Parque Tosses TD in Bear Scrimmage

BERKELEY (AP)—The California Bears engaged in a 1-hour, 40 minute game-type scrimmage Saturday with quarterback Wayne Crow tossing two touchdown passes. The Blues blanked the Whites, 38-0.

Quarterback Larry Parque, Bell Gardens, Calif., a junior, hit Dave George of Mill Valley in another scoring play that covered 58 yards.

Major League Averages



HANK AARON
 NL Bellwether: 361

Snowball II Triumphs in Sail Regatta

Pete Frost of the Newport Harbor Yacht Club piloted his Snowball II to victory in the Snipe Class in the Labor Day weekend regatta at Alamitos Bay Saturday afternoon.

Malibu Outrigger Class—1. Ogl-Ogl, Harry Wood (ABYC). 2. Karro Kalam, Clifford Rothman (ABYC). 3. Peter Conant (ABYC). 4. Mike, S. Exley (ABYC). 5. Rocky, S. Exley (ABYC). 6. Flying Dutchman Class—1. Lorie II, Dave Hight (ABYC). 2. Do Go, Jack Steele (ABYC). 3. Cocon, Kim, Larry Egan (ABYC). 4. Natural Class—1. Tom, Graham (ABYC). 2. Rustler, Dick Reilly (ABYC). 3. Beaver, Fred Teffels (ABYC). 4. Skimmer Class—1. Tri-Won, Bud Horton (ABYC). 2. Live Wire, Charles Sills (ABYC). 3. Wild Wind, Steve Butler (ABYC). 4. Lido 14—1. Stanley Steamer No. 2, Stan Miller (ABYC). 2. Gil Marshall (ABYC). 3. Frank, Jerry Watson (ABYC). 4. On the Rocks, Jerry Miller (ABYC). 5. Wally, Wally (ABYC). 6. Mopac, S. Exley (ABYC). 7. Second Wind, Bill Robinson (ABYC). 8. Sabel Division 1—1. Chocolate Chip, Henry Scholtes (ABYC). 2. Charlie, Horne, Robt. Burt (ABYC). 3. Green, Green (ABYC). 4. Richard Kemmer (ABYC). 5. Anderson (Leeway). 6. H.M.S. Constitution, Jan Lornberry (ABYC). 7. Don, Zairish (Leeway). 8. Bob Leyman (Leeway).

Inboards Go Monday at Marine Stadium

Inboard racers tangle in the 12th annual Labor Day regatta at Marine Stadium. Action starts at 11 a.m.

Sponsored by the Pilots' Club and conducted by Southern California Speedboat Club, Lil' Bee is entered and will be driven by Ernie Rose. Rose is runnerup to national champion Duane Easton of Long Beach.

L. B. Hosts Baptist Softball Tourney

Lakewood, the 1958 champion, will be among 15 teams competing in the Southern California Baptist Churches Invitational softball tournament at Hamilton Bowl Monday.

Play starts at 11 a.m. League champions Pomona, San Diego, Ventura, South Gate and National City are favored.

Canadian Football

By Four Montreal 21, Ottawa 7.

Complete League Schedule of (Friday)									
NATIONAL LEAGUE									
Club Batting									
	W	L	T	Win Pct	Points	Yds	TDs	Ints	Blks
Cincinnati	4600	678	1267	.444	629	991	15	12	1
Los Angeles	4261	571	1256	.389	569	954	14	11	2
San Francisco	4095	600	1295	.401	559	949	14	11	2
San Diego	4134	573	1248	.366	545	945	14	11	2
Philadelphia	4082	600	1282	.333	497	844	13	10	1
Chicago	3743	678	1248	.354	445	844	13	10	1
San Francisco	3743	678	1248	.354	445	844	13	10	1
Los Angeles	3743	678	1248	.354	445	844	13	10	1
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Chicago	37								

The Wild Waves Say

By IOLA MASTERSON

NOW HEAR this and sing Lohengrin. In fact, put a long play on your list of romantic music because Verne Bryant and Art Orr were married Friday at an intimate family ceremony. There has been a love affair blossoming for some time, of course, but the vow exchange will come as a distinct (and very pleasant) surprise, we warrant, to many a far-flung friend.

After a brief honeymoon at Rancho Santa Fe, the newlyweds will be at home in their Belmont Heights home—probably by Tuesday.

IF THEIR name wasn't Irish, Lillian and Leland could never have switched travel plans the gay, prankish, wink-of-an-eye way they did. Seems they were planning a trip to Alaska and while at their travel agents to complete arrangements decided to join the tour to Europe instead. This was on a Monday and four days later, complete with new passports, they were ready to travel.

Now they are home again after three months of wonderful memory harvesting in continental nations. Incidentally, they bumped into Grace and Walt Hoffman in Berlin and had time for a quick, satisfying visit before the Hoffmans' plane whisked them away.

THE SILVER. Isn't tarnishing on Heitha and Ed Duckhardt's wedding anniversary very fast? They noted their 27th with a party a la tete dinner Tuesday (actual date) and will continue to celebrate with a flying vacation to Hawaii beginning Sept. 15. A first trip to the islands, they'll stay at the Waikiki Biltmore in Honolulu.

TEEN-AGE daughters (19 of them) of Assistance League members, with their mothers and grandmothers, had a brunch at the league clubhouse last Monday with the result that the teens decided they'd like to form a junior auxiliary. They'll meet again at Marian Ritter's home next Saturday for a swim and decide on a name party. Isn't it too bad someone else already is using the name Junior League? It would have been a natural, however.

Monday's chat and munch chairman, Dorothy Holmquist, was aided by Mrs. Ritter, Jerry Green, Ruth Van Derhoof, Ann Molina, Hart Davis, Irene Maline, Ann Yunker and Emily Persons.

Hmmm. This naming fever kind of gets to you.

Let's see... Little League? Girl's League? No. Those have been done, too. Lassie League? Filly Federation?

GEORGE GREEN carried on something fierce last Saturday. In fact, for awhile, Green turned the air blue when neighbors Peg and Lee Leatart, in collaboration with his wife Bess, tore down the fence dividing their back yards to make room for the throng of reception guests following Gayle Leatart's wedding to Lt. John Sterling. "Unhand those pickets," roared George to no avail, "or the Myrtle Avenue Mob—er, Improvement Assn.—will cancel my membership!"

This is the sort of behind the fence doings you never read in the formal write-ups, but sometimes we're tempted. We understand George brightened up considerably later, however, when he discovered how accessible the cake and punch were with the fence down. In fact, he sounded just as fierce, in reverse, when the fence went back up. There was some cake and punch left, you see. Besides, except for the fence part, there isn't a word of truth in this!

YOU'll see more people you know in Honolulu than a suburb of Long Beach, according to Capt. Bob Zeldorf and he ought to know, flying, as he does, as a regular commercial airlines pilot on the Hawaii run. (Do people actually get PAID for such work?)

On recent trips Bob has run into Al Gately, Trans-Pacific racer, "Chuck" Kober, who lives one house away from the Zeldorfs in Long Beach, and his latest dinner engagement in Honolulu was with Jeanne and Mike Salta and their five youngsters.

The Saltas, to complete the picture, were due to fly back to the mainland this week and be here by now.

Giving Bob competition in the travel department is the other half of the team, Vicky, who returned not long since from a week of shopping and convention of "Clipped Wings" (UAL stewardess alumni) in New York. Then when Lois Zeldorf (Wilson High counselor) forced herself off the boat after a terrific South Pacific cruise you'd think they'd settle down to compare travel notes, wouldn't you? Shucks, no. Vicky and Bob went to Glen Ivy Hot Springs and Lois couldn't wait to take off for Lake Tahoe!

AFTER every Labor Day speedboat regatta at Marine Stadium (and all the other big ones, too) racers and wives of the So. Cal.

Speedboat Club go, en masse, to some attractive dispensary for a celebration drink—always a Rooster Tail. Why that? That's what the spray kicked up by a racing boat is called. Now the gimmick is this, we're told. If the bartender doesn't know what a Rooster Tail is the gang moves out, en masse, and goes another place—and another, if need be. To keep this mass exodus from getting out of hand tomorrow we'd like to drop a hint to the measure, mix and wipe boys. A Rooster Tail is a coke high made with gin.

GUESTS at Florence and Orville Cole's home will be invited to step onto the island of Hawaii and "visit" our 50th state next Saturday when the Coles entertain at their traditional, always wonderful, luau cocktail buffet. They'll rig up that well known island in their pool to symbolize our famous latest and during party hours those who wish to travel actually may do so, in a miniature but merry sort of way.

Asked to assist have been Maxine and Dr. Leo Bach, Verna and Larry Collins, Anabel and Dr. Ben Parks, Tess and Francis Heusel, Iuba and Dr. Alex Kadyany and Janice and Dr. Clifford Cole.

P.S. At family barbecue Wednesday, Orville tangled with baby's stroller whilst carrying plate of such good stuff he chose to fall rather than let food spill. Result: one fractured elbow (left), one cracked hip bone (left). But he'll be at luau, you can count on that, reigning in a flower bedecked wheel chair. Currently he's at St. Mary's catching up on his reading!

FINEST thing to happen to silver since Lucky Baldwin was the 25th wedding anniversary party given for Virginia and Wes Storrey by a foursome of friends at the home of Vera and Bob Hendon, 435 Flint Ave. Co-hosts were Phyllis and Rex Schuller, Mary and Harold Shearer, Dorothy and Tony Belli and Raynola and Ray Deavers. It was a champagne punch reception with a surprise twist. The Storreys weren't informed just who the guests would be and for a good reason. The hosts invited friends from all along the years which kept Virginia in a constant state halfway between tears and laughter and Wes shaking hands and grinning like head man at an Elks' reunion. Following the reception the honorees and hosts slipped away for a quiet dinner at Allen Center.

REPORTING that their biggest jolt was the Yellowstone earthquake, Joyce and John Dixon and daughters returned home from a month's tour of the great Northwest and West. Seems they had been at Old Faithful Inn and left the very afternoon of the big rumble. Even so they had all of Mother Earth's rock-a-bye they cared to experience. Less exciting but more appealing were such steeper spots as Victoria, Banff and Lake Louise, Calgary, Glacier, Sun Valley, Reno and Tahoe.

Emily Jewell Tent Cancels Meeting

Emily R. Jewell Tent 15, Daughters of Union Veterans of the Civil War, will not meet Monday because of the Labor Day holiday. Granddaughters Club will meet Friday in the home of Frances Franklin, 740 E. Wardlow Rd. Luncheon will be served at noon with Mildred Merrill as cohostess.

Public Invited

The public is invited to a card party to be given by St. Anthony's Altar Society Monday at 8 p.m. in Catholic Center, 6th St. and Alamitos Ave. Bridge, pinocle, 500 and canasta will be played; refreshments will be served.



Mrs. Ronald Cree Pillsbury

Sentiment Reigns at Wedding Rite

Selecting his parents' wedding date as his own, Ronald Cree Pillsbury Monday claimed as his bride, Susan Ann Weisel of La Habra at the altar of Whittier's St. Matthias Episcopal Church.

The Rev. Albert E. Jenkins officiated at the double-ring ceremony uniting the son of Dr. and Mrs. Stirling Gainer Pillsbury, 4035 Country Club Dr., with the daughter of Mr. and Mrs. Peter John Weisel of La Habra.

Sentimentality further was added to the vow exchange as the bride, wearing the heirloom bridal gown of her paternal grandmother, was escorted to the altar by her father.

HER FRAGILE 60-year-old dress was fashioned of fine white lawn and lace, with high-necked lace yoke and sleeves. The floor-length skirt, slightly gathered, ended in a brief train. Her short veil of illusion net was held by a cap of imported white flowers and she carried a cluster of lilies of the valley.

Identical dresses of beige satin with matching headpieces and shoes were worn by bridal attendants, Miss Caroline Newton, maid of honor, and Misses Helen Harris and Kathryn Hearst, bridesmaids. Their cascade floral arrangements held tuberous begonias in varying coral shades.

The bridegroom asked his brother, Lt. Stirling G. Pillsbury Jr., to serve as his best man. The 150 wedding guests were seated by Peter D. Weisel, brother of the bride, Robert Freeman, and William Carls.

Guests gathered follow-

ing the ceremony for a reception in Hacienda Golf Club, La Habra Heights. Traditional cutting of the wedding cake by the bride and bridegroom was followed by a similar ceremony in which the bridegroom's parents noted their 30th wedding anniversary by cutting a two-tiered anniversary cake.

THE NEWLYWEDS are on a honeymoon trip to Mexico and will reside in Palo Alto while the bridegroom continues studies at Stanford School of Medicine.

Both young persons are graduates of Stanford University, the bride with a master's degree in education. Her early schooling was received in Fullerton. The bridegroom, an Alpha Tau Omega at Stanford, was graduated from Polytechnic High School.

Hosts at the rehearsal dinner Saturday evening preceding Monday's wedding were the bride's uncle, and aunt, Mr. and Mrs. Robert Hoffman Hearst, who entertained in the garden of their South Pasadena home.

Daughters of Nile Will Meet Sept. 14

Merret Temple 103, Daughters of the Nile, will meet Sept. 14 at 1120 E. Market St. Luncheon at 11:30 a.m. will be followed by a 12:30 p.m. business session with Mrs. Floyd Hammond presiding.

Sewing for Shrine Hospital will take place at the temple Sept. 15 and at the hospital Sept. 25.



STUDENTS WED

Cynthia Stuart Glasgow and David Cheever, who will return as seniors to University of Colorado at Boulder, were wed in formal ceremony at St. Andrew's Presbyterian Church, Newport Beach. Reception followed at Irvine Coast Country Club. Bride, member of Alpha Phi and Delta Phi Delta, is daughter of Mr. and Mrs. Charles Stewart Glasgow Jr. and granddaughter of Mrs. Charles Glasgow. Bridegroom's parents are Mr. and Mrs. Frederick Lincoln Cheever, Weston, Conn. He is president of Alpha Delta Sigma at Boulder.

Iowa Woman Publisher Tells How to Combine Job, Home

By MARY LOU ZEHMS
L-P-T Women's Editor

"It isn't too difficult combining a job as a career gal with homemaking," said Helen (Mrs. Willis) Vanderburg of Shell Rock, Iowa, as she visited in Long Beach last week after returning from the National Federation of Presswomen's convention in Seattle where she was elected national president.

"My husband and I are co-publishers of the Shell Rock News, and in my job I write editorials, plus a general news column three times a week, get out special editions, plus devoting many hours to civic work. But there's always time to pick blackberries and raspberries on our ranch, located just a few miles from town. And, in addition, I plan and prepare all our meals."

It's all a matter of timing, according to Mrs. Vanderburg. She plans each day; has a definite time to write, answer correspondence, set up interviews with townspeople and serve on various civic committees.

"JOURNALISM is the one career for women which combines most successfully with private life," said Mrs. Vanderburg. "If you are well trained in all phases of writing, you can more successfully combine it with marriage. It is a career that can be stopped for any length of time and then resumed years later, without losing any of the knowledge or techniques." (She even produced statistics to prove her point.)

Although Mrs. Vanderburg's field is history and economics (she is a graduate of Drake University and for six years attended the Institute of International Relations on Iowa college campuses), she still finds time for Girl Scout work and works as a board member of Iowa District YWCA. When there is time, she and her husband take off to see the world (fashion shows in Paris are her favorite pastime!)

Time? "What is that," she asks, "but hours in the day to do the things you want to do? I find every day a challenge and every hour worthwhile." As she left the office she remarked, "I should be at a Brownie Day Camp right now directing the little girls, but they'll have to wait for me until next week."

HAVING SERVED national presswomen in various capacities, as regional chairman, state president and national contest chairman, she is more than qualified to direct this large organization which includes members not only who are employed as reporters and editors, but also in public relations, advertising, radio and as television script writers, authors and other related fields.

Mrs. Vanderburg has been visiting her mother-in-law, Mrs. J. W. Vanderburg in Costa Mesa, her sister, Mrs. Ada Her of Long Beach, and her sister-in-law, Marie Vanderburg Howes, a professor at Orange Coast College. She and her husband have made frequent trips to the South-

land the past 15 years and find this an "ideal place to relax from the rigors of meeting deadlines."

The visitor is most enthusiastic over her three-point program for the national group during the coming year. First is to interest young women in careers in journalism; second, to create a more favorable public opinion of

women who work—since women make a great economic contribution to the community, and third, for employers to give more responsibility to the capable women in the profession and grade them on the same basis as men in journalism. (Although this is done on metropolitan newspapers, the smaller regional papers are not so inclined.)



PLANS NEWSPAPER CAREER

Although Delphine Miller is only a junior at Ontario High School, she already has planned to major in journalism and become either newspaper reporter or author. On visit to this newspaper last week, she gained first-hand knowledge of her future career from Ev Hosking, Press-Telegram City Editor. Daughter of Mr. and Mrs. Eric Miller of Ontario (her mother is former Betty Berggren and a graduate of Wilson High), Delphine is granddaughter of Mrs. Violet Berggren of Long Beach. She has completed sojourn with her grandmother and is ready to return to school books and her new job as assistant editor of high school paper.

Lakewood Campus to Welcome Coeds

New coeds of the Long Beach City College Liberal Arts Division will be welcomed to the Lakewood campus from 2-4:30 p.m. Friday in the annual Freshman Party, to be held in the Student Lounge.

Extending greetings to an expected 500 new women students will be Associated Women Students Courtesy Committee Chairman Judy McCroskey in charge of program arrangements.

AWS President Judy Reagan will introduce members of the AWS executive and advisory boards and officers of Kassai, women's honorary service group.

Other speakers include Student Body President Bill Bishop, who will discuss the 1959-60 "Evenings at Eight" series, and AWS First Vice President Nancy Dayton, who will talk on the women's social clubs.

rushing procedures and other campus organizations.

COMMENTATOR for a "Back to School" fashion show, furnished by Buffums, will be Bobbie Ullenchop. Models include Sandy Sorrell, Joyce Clark, Pat Foster, Carole Cantile, Sue Koeller, Surette Breit, Rauline Treosti and Camilla Bauer.

Musical entertainment will be furnished by members of TNT, who will repeat their prize-winning Spring Sing costume number, "You Can't Get a Man With a Gun." Song girls, flag girls and majorettes also will perform.

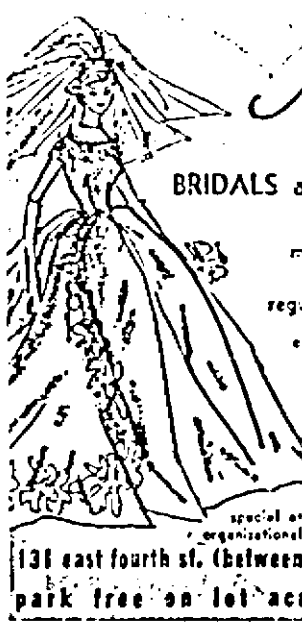
Decorations will follow a football rally theme, with flags, pom-poms and pennants in school colors.

Final event of the afternoon will be a campus tour.

Future Trip Up Center Aisle Inspires a Party

A sunny, spirited day, now picture framed in memory, was setting for Jean and Ray Harter's open house last Sunday. Purpose was to introduce their future daughters-in-law, Nancy Spencer, to their many friends. Nancy, daughter of Mr. and Mrs. William Spencer, and Bob will add their footprints to a center aisle this winter.

The bride elect, an airlines stewardess for United stationed in Los Angeles, affected the guests like nectar does bees, we understand. And if she can charm strangers like that, guess what she does to Bob! You don't have to guess. Just look at him these days.



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evenings 7-9
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special attention to
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131 east fourth st. (between pine & locust) be 7-5330
park free on lot across from audrey's

'Tower to Aircraft'

(Con't. from Page W-1)

good, visual flight rules apply and the local tower is concerned only with Long Beach air traffic. During inclement weather, however, Long Beach tower also has responsibility for giving instrument directions to planes out of Fullerton, Santa Ana and Torrance Airports as well as Los Alamitos Air Base.

Away from the field, Mrs. Elwell and her husband, also a tower operator, like to be on the go. Although their watches or shifts seldom coincide—he is in L.A. International tower—they manage to have the same days off and are likely to drive from their Long Beach home to Del Mar, Palm Springs, their cabin at Big Bear or visit with his family friends in the San Francisco Bay area.



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OPENS THURSDAY AT LAKEWOOD CENTER

30,000 Expected at TCA Showing

Trailer Coach Assn. will stage its 10th retail Trailer Life Show of 1959 at the world's largest shopping center, Lakewood Center, Thursday, Sept. 10.

More than 30,000 persons are expected to visit the show which lasts through Monday, Sept. 14.

Fifty units will be on display along with other products made by TCA members and members of Mobile Home Manufacturers Assn. which is cooperating with TCA in staging the event.

The 154-acre Lakewood Center has parking facilities for 6,500 cars.

Exhibit hours will be from noon to 9 p.m. on Sept. 10, 11 and 14. On Sept. 12 it will open at 10 a.m. and close at 5 p.m. Sunday, Sept. 13 the display can be seen from noon to 5 p.m.

Among the makes of mobile homes and trailers to be displayed are Universal, Boles-Aero-Zenith, Venus, Nashua, Shasta, Terry Coach, Stanley, Crestline, Paramount, Rod and Reel, Aljo, American, Transa Home, ABC, Melody Home, Roadliner, Kenskill, Oasis, Scots, Great Lakes, Columbia and Kit.

Riviera-Anaheim Ready on Oct. 1

Riviera-Anaheim Mobilehome Park will open Oct. 1 opposite one of the Southland's biggest tourist mills, Disneyland.

The ultra modern 20-acre development has spaces for 216 trailers ranging up to accommodations for mobile homes that exceed 85 feet.

In addition to a heated pool and tournament shuffleboard courts, the new trailer haven will have a nine-hole putting green, croquet and horseshoe pitching areas.

The park also features a centrally-located recreation center with a recreation hall that will provide facilities for dancing, card parties and a library.

All social activities will be under the direction of a professional social director.

1-IN-10

Trailer Life Your Future

Chances are one-in-ten you'll be a trailer resident within 10 years.

Stanford Research Institute has reported that within the next eight years one out of every 10 persons in the western U.S. will be using a vacation trailer or living in a mobile home.

Currently about three million Americans live in mobile homes.

Chace Honored

Los Angeles County Supervisor Burton Chace, owner of Park Trailer Homes, 400 E. Arbor St. was honored Thursday at a testimonial banquet sponsored by the Surf Life Saving Association of America.

Norco Expansion for Better Service

Norco Inc. has expanded its facilities in Elkhart, Ind. to increase service to trailer manufacturers and dealers. Norman H. Lee, president has announced. New facilities include a recharge and test station for handling firm refrigerators and hot water heaters.

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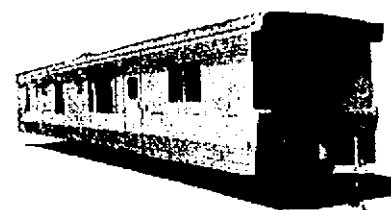
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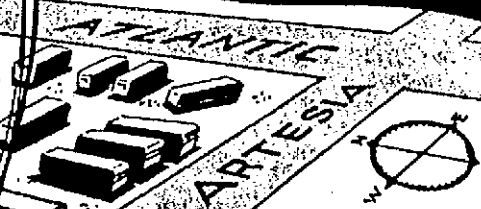
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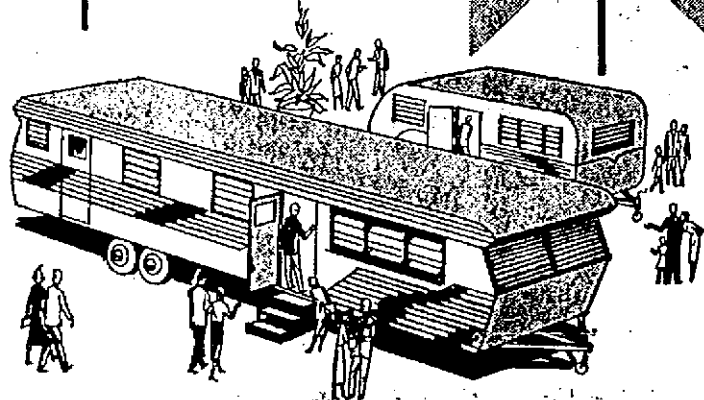
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When you see this sign, you're buying the very best!



Love in Russia Is for Good of the State

(Continued from Page W-1)

at a divorce hearing, this reporter never once heard the words "best for the individual" or "happiness." The emphasis was entirely on the family's responsibilities to the state.

A young engineer and his wife had sought a divorce. They were told that the Soviet Union wanted "morally healthy families" and that mere inability of the couple to get on together was insufficient grounds for a divorce. In their case, it was pointed out to them, they had two children and their obligations to the children and to the state made a termination of their marriage impossible.

Love is treated as an spontaneous, planned and methodical facet of communist life. Walking in the streets of Moscow or strolling in the parks, one sees girls and boys hold hands, but the performance has none of the ecstatic spark which illuminates the hand-holding in, say, Paris or Rome or, for that matter, in any American city. It is plodding, formal, and ritualized, just as love and marriage are considered suitable subjects for the regular discussion meetings held by young Communists at, it seems, every opportunity. These discussion meetings try to fit into the pattern of communist living even the most private and personal of human emotions and they are discussed seriously and, one is told, with a minimum of humor.

THE EMPHASIS on the family and love as a stabilizing force in the community results in a strange dualism in the Soviet state. A couple at a divorce court can be told, for instance, "a morally healthy family benefits the state; a divorce involving children cannot be granted simply to satisfy the individuals who, in this case, are parents first, man and woman second." Yet the state takes good care to see that the children spend almost no time with their parents and almost all of it with the state.

OF SPECIAL significance to the bride pair was the wedding prayer written especially for the bride's wedding by her grandfather, the late Mr. A. L. Leatart, and sung beautifully by Patricia Pettefer.

Guests gathered following the wedding for a garden reception in the home of the bride's parents where Miss Alice Solberg presided at the registry.

THE NEWLYWEDS will be at home in Long Beach later this month following return from a honeymoon trip to Carmel and Benton Harbor, Mich.

The new Mrs. Sterling was graduated from Polytechnic High School, attended Monmouth College in Illinois and UCLA. Her sorority affiliation is Kappa Delta and she also is active in Gaviota Chapter, DAR.

Her husband received his early education in Michigan and was graduated from the U.S. Naval Academy at Annapolis.

THUS the Soviets preach the doctrine of the family, but in practice do everything to hinder development of a sound family life.

Dayle Craig Is New Bride

Before the altar of Bethel Lutheran Church, which was banked with flowers and lighted by gold and crystal candelabra, Dayle Marilyn Craig and Gerald Alan Hurty repeated wedding vows after the Rev. Anor O. Bloom.

The bride, daughter of Mr. and Mrs. Colin Craig of Long Beach, chose a portrait bridal gown of hand-clipped Chantilly lace over tiers of pleated tulle. Pearls and sequins were embroidered on the bodice and lace extended from the full skirt to form a train. Her veil, drifting from a crown, was edged with lace. She carried a cascade of water lilies and variegated foliage.

DRESSED ALIKE in bouffant coral organza over taffeta with matching satin cummerbunds, were maid of honor Roanne Willey and bridesmaids Mrs. Philip Brown, Mrs. Carl Hurty, Mrs. Donald Stocking, Pati Sue Braun, Barbara Rickert and Jerrylyn Johnson.

The bridegroom's brother, Carl Hurty, served as best man; the bride's brother, David Craig, and Phillip Brown, Dion Smith, William Dewar, Phillip Proctor and Leland Hurty seated guests. Little Dale Putman was ring bearer.

After a reception at the church, the newlywedded pair left for a honeymoon in High Sierra areas. On their return they will reside in Culver City.

A GRADUATE of Wilson High School, Mrs. Hurty is a student at UCLA. She is affiliated with Kappa Kappa Gamma; was secretary of Spurs, sophomore honorary; and was president of Little Sisters of Minerva. Her husband is a graduate of North Hollywood High School and UCLA and was elected president of his fraternity, Sigma Alpha Epsilon. He will continue graduate studies.



Mrs. Gerald Alan Hurty

To Entertain Servicemen

Air Force Mothers' Club, Flight 5, is planning an evening of entertainment for the enlisted men at Long Beach Air Force Base Tuesday to take place at the Service Club. Bob Gaynor, musician, vocalist and humorist, will be presented in his popular "Piano Intimacies" routine. Ida Miller, Air Force Mother member and radio artist, will do a number of comedy imitations and Effie Brickley, another club member, will be heard in a reading.

Rounding out the program will be performances by a group of dance students and a comedy trio. After the show Mrs. Florence Noble, club president, and members of her board will serve homemade cake and cookies. Mrs. Marie Butler, program chairman, is planning a number of additional events for the servicemen in the near future.

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A 'SHOW' WAY TO KNOWLEDGE

A show way—and a sure way—to greater knowledge will be Long Beach Panhellenic's scholarship benefit fashion show and luncheon in Grand Ballroom of Lafayette Sept. 19. Preview peek at one of smart fall styles to be provided by Vinson's is modeled by Mrs. Lee C. Hauge (left). Enjoying private showing are, from left, standing, Almes. A. H. Hartman, Charles T. Brown, William R. Way and, seated, Mrs. Charles E. Dean, chairman of show; and Mrs. John W. Dillard, president of board. Tickets are available from any Panhellenic board member or at Vinson's. Wilma Hastings will commentate style parade which will feature all manner of fashions, daytime through evening.—(Staff photo.)

Gayle Leatart Says Vows

Dignity and reverent simplicity touched the recent double-ring marriage ceremony which united Gayle Anne Leatart and Lt. (jg) John Corydon Sterling of Benton Harbor, Mich.

Dr. James H. Hughes officiated before 350 guests assembled in Belmont Heights Methodist Church.

Daughter of Dr. and Mrs. D. LeRoy Leatart, 3955 Myrtle Ave., the bride wore an original gown of pure silk peau de soie fashioned along princess lines. Low scalloped Sabrina neckline and long sleeves adorned the fitted bodice, while appliques of reembodyered Alencon lace encrusted with pearls marked the skirt and cathedral train. Her bridal veil of French illusion fell gracefully from

a pearl embroidered Alencon coil. Her cascade bouquet held a white orchid with white roses and lilies of the valley.

ECHOING BLUE and white altar decor were the sapphire blue satin and shirred chiffon gowns worn by attendants, Darlene Ohlinger, maid of honor, and Maralyn Irvine, Sandra Beebe, Mrs. Harold Fogle and Mrs. Lynne Frantz, bridesmaids. Circular veils studded with pearls matched their becoming gowns and they carried white bouquets. Barbara Whitney and Marcia Muchmore were flower girls and Douglas Bartholomew carried the wedding rings.

The bridegroom, son of Mrs. Webster Sterling of

Benton Harbor, Mich., and the late Judge Sterling, asked Lt. (jg) John C. Weber to attend as best man. Ushers were fellow Naval officers, Lt. (jg) Raymond F. Cappock, Ens. Roderick M. Gorton, Ens. Donald L. Catrow, Ens. David L. Emmert, Ens. Harry S. Sheppard, Lt. (jg) James J. O'Connell and Lt. (jg) Martin R. Philpott.

OF SPECIAL significance to the bride pair was the wedding prayer written especially for the bride's wedding by her grandfather, the late Mr. A. L. Leatart, and sung beautifully by Patricia Pettefer.

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THUS the Soviets preach the doctrine of the family, but in practice do everything to hinder development of a sound family life.



Mrs. John Corydon Sterling

CAR Festivity to Open Year

Eliza Danner Houghton Society, Children of the American Revolution, will open its year with a picnic and barbecue Wednesday noon in the home of Mrs. William Prokser, 4133 Nipomo Ave.

Angela Ernst, president, will conduct the business meeting and Mrs. Arthur Danner, senior president, will outline the year's work. All CAR members are welcome and may make reservations with the president or hostess.

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MON. THURS. FRI. 12:30 to 9:30 P.M.
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442 Osgood St.	GA 3-5469	North Long Beach

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Livestock	Livestock
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2838 E. Pacific Coast Hwy		

Tickets to Go on Sale for LBCC Series

Tickets for Long Beach City College's third annual "Evenings at Eight" series will go on sale, Sept. 14 in the Lakewood campus bookstore.

Opening the 1959-60 season in the college auditorium Oct. 3 will be Vincent Price in "Three American Voices," a dramatic interpretation of Walt Whitman, James A. McNeill Whistler and Tennessee Williams.

Other regular programs for the year will include the Hi Lo, male quartet, Oct. 20; a City College play production Jan. 15-16; the George Shearing Quintet on a date to be announced in March; Richard Armour's "It All Started With Eve" March 26; and the annual City College Schola Cantorum pops concert June 3, featuring international folk song artists Marais and Miranda.

Yehudi and Hephzibah Menuhin will appear in the "Evenings at Eight Extra" program Nov. 17. Tickets to the concert by the violinist and his sister will be available at special rates to those who purchase season tickets.

Art Exhibits

Pacific Coast Club, 850 E. Ocean Blvd.: Paintings and drawings by Velma Hay, through September.

Buffums, Pine Ave. and Broadway: Paintings by Geoffrey Holt, through September.

Di Piazza Restaurant, 4713 E. 2nd St.: Paintings by Forrest G. Hooper, through September.

Gallery of Prints and Drawings, 1261 Long Beach Blvd.: Toyokuni and Kuni-sada woodprints.

Museum of Art, 2200 E. Ocean Blvd.: Drawings by Francis de Erdely; paintings by Vic Smith, Judith Barnes, Grace Dimick, Bernice Fitzgerald, Orel Z. Tucker, close today. Classic American paintings, recent acquisitions, through Sept. 9.

Magnolia Theatre, 2400 Magnolia Ave.: Casein and oil paintings by Ben Messick.

California Museum of Science and Industry, Exposition Park, Los Angeles: "Cavalcade of Motion Picture Entertainment," through Sept. 15.

Seal Beach Art Gallery, Main St. and Ocean Blvd.: Parisian art sale and open house, through Monday.

Los Angeles County Museum, Exposition Park, Los Angeles: Annual exhibition of artists of Los Angeles and vicinity, closes today; prints and drawings of birds by Emerson Tuttle, through Sept. 15.

Los Angeles City Hall Tower Gallery: Pure winners of recent Outdoor Art Festival, through Sept. 20.

Barnsdall Park, Los Angeles: Tassos woodblock prints, paintings, drawings, sculpture by Southern California Chapter of Artists Equity Assn.

On Stage---

Community Playhouse—1015 E. Broadway: "The World of the World," a play in three acts, 8:30 p.m. Friday and Saturday.

Magnolia Theatre—2400 Magnolia Ave.: "The World of the World," a play in three acts, 8:30 p.m. Friday and Saturday.

Los Angeles City Hall Tower Gallery: "The World of the World," a play in three acts, 8:30 p.m. Friday and Saturday.

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Kids! It's Your Art Show

By VERA WILLIAMS

Calling all young artists!

"Kids Daze," the annual Junior Art Exhibit open to youngsters of Seal Beach and surrounding areas, will be Saturday and Sunday, Sept. 12 and 13, in the Seal Beach Youth Center, 8th and Central Sts., just north of the Seal Beach City Hall. Hours will be 1 to 9 p.m. Work will be judged and ribbons awarded. Art classifications will be determined by age.

Last year entries were received from as far away as Compton and La Habra. Many young Long Beach artists enter work.

Any boy or girl up to the age of 16 years may enter. Works will be accepted from 1 to 5 p.m. Friday at the Center. Each youngster is asked to bring two clothes pins to hang his picture.

Bernice Smith and Vera Waite will assist Susan Carter, children's art instructor, in supervising this year's show.

FRAN SOLDINI on Wednesday will open her 19th invitational exhibition at Bret Harle Branch Library, 1595 W. Willow St. The show will include watercolors, oils, caseins, monotypes, paintings on glass, drawings, collage and encaustic. Some new art works are in the trend of fantasy, with such titles as "Night Whispers," "A Gathering," "Subtle Voyage" and "Rhythm With Silences."

Mrs. Soldini, a member of the California Watercolor Society since 1943, has exhibited in 23 museums and colleges in the United States, including New York City, Chicago, New Orleans, San Francisco and Denver. She is represented in museum collections as well as several important private collections. Her painting, "Subaqueous Theme," which received a top cash award in the 1957 Exhibition of New England States, is a new acquisition of the Long Beach Museum's permanent collection.

The Bret Harle exhibition will continue to Oct. 7. Mrs. Soldini will be at the library from 3:30 to 4:30 p.m. Saturday to meet interested patrons of the arts. In addition to her own painting, Mrs. Soldini conducts an art school in her homeboat atelier at Alamitos Bay.

GAMBIT GALLERY, 23 39th Pl., announces a three-man exhibition of paintings and sculpture to open with a reception from 3 to 6 p.m. today. Artists are Jack Pullen, John Quimman and Frank Woelfel. The exhibition will close Sept. 30.

OILS PAINTED by Cyril Jones during his travels in Mexico, ceramic masks and a chess set may be seen through September in the Gendron Gallery, 3232 E. Broadway. Hours are 9 a.m.

Stereo at Bowl

The Kingston Trio, singers of folk songs, the modern jazz Andre Previn Trio and Ray Conniff's orchestra and choir will be featured Sept. 18 in the "Stereo at the Bowl" program in Hollywood Bowl.

Comedy-Mystery at L. A. Biltmore

Alce Cooper's comedy-mystery, "The Garbo" Wednesday opened a two-and-a-half week run at the Biltmore Theatre, Los Angeles. Stage and screen stars Tom Ewell and Jan Sterling are starred.

The story concerns an author of television crime stories who is forced by circumstances to actually commit a perfect crime.

'Manon' to Close Opera Season

Tickets for Los Angeles Grand Opera Company's final production of the season, Massenet's "Manon," to be performed Sept. 18 at Wilshire Ebell Theater in Los Angeles, are on sale at the theater, box office and ticket agencies.

The opera will star Gloria Krieger; Mario Cayati, who has conducted the New York Philharmonic Orchestra and the Metropolitan Opera, will conduct. Francisco Pace is general director.

to 4:30 p.m. Monday through Saturday. The gallery will have open house from 1 to 8 p.m. Sept. 27.

ANNABELLE Clifton has 10 pictures in the Bank of America, Spring St. and Palo Verde Ave., Lakewood Plaza. The group includes one oil, six watercolors, one ink resist and two encaustics (modern adaptation of the ancient process of painting in melted wax). The exhibit closes Sept. 24. The artist is a member of the Long Beach Art Assn. and the Seal Beach Art League.

FRIENDS of the Sierra Madre Library have issued invitations to an opening reception of an exhibition of sculpture and drawings by Robert Ortlieb from 3 to 5 p.m. today in the Sierra Madre Public Library, 442 W. Sierra Madre Blvd. The exhibition will continue to Sept. 30.

"COLOR, Line, Design," a new course in costume design which will include manufactured designs, couturier designs and personal clothes, will open at 7 p.m. Sept. 17 in Room 3, Business and Technology Division, Long Beach City College.

lege, 1345 E. Pacific Coast Hwy. Marjorie Vanderlip, instructor, says the class will be similar to one she taught at Chouinard Art Institute. Designs will be sketched, not sewed, in the class. Miss Vanderlip also will teach a class in fashion illustration which will open at 7 p.m. Sept. 16 at the same place.

RICHARD Vernon Johnson reports the recent sale of four paintings. Two were sold the first week they were exhibited in the Seal Beach Art Gallery; two others were ordered by a local restaurant.



EBELL FASHION SHOW FRIDAY

Women of Long Beach look forward each year to annual style show given by Ebell Club as enchanting forecast of season's smartest fashions. Hosted by Group Y, luncheon affair, open to public, will begin at noon Friday in clubhouse. Tickets may be obtained from Mrs. M. A. Sneed. Professional models will parade as Grace Schick presents her Fall Designer Collection in "Autumn Afternoon." Ebell board members, who are aiding in arrangements, show preview of styles: from left are Mmes. U. B. Killingsworth, Homer D. Redford, Will H. Winston and Howard A. Beardsley.



Euterpe Club Benefit to Aid Music Interests

Couturier Don Lopez's "Carte Blanche" fashion show, with the designer acting as narrator, will highlight the benefit luncheon at 12:30 p.m. Sept. 22 in the International Ballroom of the Beverly Hilton Hotel which will open the fall season for Euterpe Opera Reading Club.

Proceeds will aid the club's philanthropic activities which include support of the Hollywood Bowl concerts, the Philharmonic Orchestra, Neighborhood Music Settlement and music scholarships.

Mrs. Joseph Walta, president, and her executive board will greet members and guests at the traditional affair.

L. B. Symphony Auditions Sept. 14

Lauris Jones, conductor of Long Beach Symphony Orchestra, announces that auditions will be held Sept. 14 at Long Beach Municipal Recreation Center to fill several vacancies in the 91-piece orchestra. Qualified musicians are invited to participate. Strings will audition at 7:30 p.m. and winds at 9 p.m. The orchestra rehearses each Thursday evening at the center.

Messrs. and Mmes. Howard Ross, Scotty Lock, Dick Schubert, Paul Reynolds, Allen Custer, Harry Drake, David Johnson, Richard Hall, R. E. Cabor, C. H. Beasley, Donald Tonerat, Rod Wilcox, E. H. Ward, George Spradling, Larry Reed, George Koppel, Donald Grisham, Dr. and Mrs. Richard Osborn, Mrs. Helen Paige and Mr. Jack Schroeder.

Mr. and Mrs. John B. Dixon, 2260 San Vicente Ave., will host a party for Mrs. Dixon's committee members and guests. Co-hosting will be Mr. and Mrs. Glen Anderson. Those attending will be Messrs. and Mmes. Louis Clark, Loren Cronch, Willard Wells, Arden Viersen, Gardner Stockley, Lee Thorp, Kraton King, Victor Barnett, Farris Waskier, Les Wordan, Philip M. Gonnell, William Casey, Robert Carter, Herbert Engler, Donald Brannen, W. A. Grotenhuis, and Ted Courson.

Another pre-dance party has been scheduled at the home of Mr. and Mrs. Wayne Sharp, 3115 Appian Way. Attending will be

Messrs. and Mmes. H. Eugene Glenn Jr., Pat De Rosa, Norbert Dean, William Wagoner, Jack Miller, Leonard Munter, J. M. Cook, Henry Logan, Bruce Johnston, D. M. Welby and W. A. Brown.

A GROUP of friends have been asked to join Mr. and Mrs. Bart Marter in their home, 1130 Knoxville Ave. Mrs. Marter will be wearing a green and blue cotton print dress with a low back and full skirt. Guests will be Messrs. and Mmes. William A. Leckett, William B. Murray, Jack L. Hayden, Dale Wiese, George McGarvey, E. R. Kirkpatrick, R. Pierce, D. Stoyton, J. Custer and J. Dixon.

The home of Mr. and Mrs. Donald H. Landwehr will be opened to friends when they entertain at 3271 St. Albans Dr., Los Alamitos. Mrs. Landwehr will wear a butterfly yellow cotton silk dress with a large gathered skirt. Guests are Messrs. and Mmes. Arthur Milburn Jr., Ralph Asher, Richard Shave, Barney Ross, Raymond Allison, Ron Burbank, William Clements, Arthur Garrett and Dr. and Mrs. Don Holm.

DESIGNER ORIGINALS

Pleased with frankly feminine fashions to be shown at Ebell Clubhouse Friday are (from left) Mrs. B. Tuckley Thompson, chairman of show; J. Roscoe Howell, luncheon chairman; and Robin L. Hadley, treasurer. Styles by Dior, Pattullo, Marina, Ernest Newman, Adde Simpson, Fred A. Block, Carlye, Jean Patch will be among Designer Originals modeled. Harriet Woods' Duet will play; door prizes will be awarded. Other committee chairmen for show are Mmes. Foster G. Strong, Rhosine Armor, Lewis Van Winkle, J. Paul Waller, Max Bachr, Glenn H. Knowles and Wilbur W. Hoagland.

Cotton Ball to Open Social Season

(Continued from Page W1) erit Graham, Hileyon Ball, Jack Terle, Edward Franklin, Joseph Wynn, William Anderson, Keith Carl, Arnold Danyon, Bart Hirschman and Sam Barry.

Messrs. and Mmes. Robert H. Samrell, John H. Britton, R. H. Trese, W. R. Holmes, J. C. Hucksins, J. McBride, and J. A. Messerschmitt will be guests of Mr. and Mrs. Alfred M. Westra in Mrs. Westra's parents' home, 630 Devon Pl. She will greet her guests in a black and white striped cotton dress with a black organza overskirt.

DR. AND MRS. John H. Sewak, 821 Terraine Ave., will entertain in their home. Mrs. Sewak will be attired in a pure silk blue and lavender print dress with a plunging back. Edden are

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'WELCOME' FOR THE ARMY

Karen (Miss Welcome to Long Beach) Krancus gets first aid from Michael Cobb (right) as Dick Pilcher comes unexpectedly on scene in bit from "At War With the Army," now playing at 8:30 p.m. Fridays and Saturdays at Off-Broadway Theater, 211 Lime Ave. Miss Krancus adds femininity to life-in-service comedy.

Bob Mitchell Concert Today in Irvine Bowl

An organ concert by Bob Mitchell will be given in Irvine Bowl, Laguna Beach, today at 8:30 p.m. under the auspices of the Irvine Bowl Concerts Association.

Bob Mitchell, of the Mitchell Boys' Choir fame, has earned world-wide fame as a versatile musician. Born in Los Angeles, he was soon recognized as a true prodigy, giving his first piano recital at the age of six. He studied organ and liturgical music, and at eighteen was the youngest to win the degree of Fellow of the American Guild of Organists. A scholarship student at New York College of Music and at Eastman School of Music, Rochester, Mitchell also won the degree of Fellow of Trinity College, London.

INCLUDED ON the program will be "Lob den Herren," a traditional German hymn; "Fuge in G Minor" by Bach; "Jesu, Joy of Man's Desiring" by Bach; "Panis Angelicus" by Franck and "Sixth Concerto in F," including the Andante, Allegro, Alla Siciliana and Gigue.

The second portion of his program will include "El Relicario" by Padilla; "Liebestraume" by Liszt; "Prelude in C Sharp Minor" by Rachmaninoff; "Clair de Lune" by Debussy and Schubert's "Ave Maria." The closing portion of the concert will include "Serenata" by Leroy Anderson; "Indian Love Call" by Friml; "Tico-Tico" by Abreau; "Blue Tango" by Leroy Anderson and "Blue Danube Waltz" by Johann Strauss.

"HOW IS this vast project?" I asked.

"Menotti and I finance it by getting generous subscriptions and contributions. Between us we have collected more than \$400,000," replied Schippers proudly.

Ed Sullivan showed one of their performances recently on his TV Show, when Eileen Farrell sang among the ruins of the old city with Thomas Schippers accompanying her. So impressed was Miss Farrell with it all that she has bought a villa there. She and Schippers are old friends. He was her accompanist on a tour of South America, he has conducted

Major & Minor Notes

By RACHEL MORTON

(Continued from last week)

Out of the friendship between the composer, Menotti, and the young conductor, Thomas Schippers, has sprung a great project.

Menotti is an Italian from Spoleto, Italy, but he has spent many years in our country and had great success here. For the past two summers, he and Schippers have put on "The Two World Festival" in Spoleto which is unlike any other festival in the world. This year, from June 11 until mid-July, 160 Americans were over there taking part in the opera productions, the choral works, the orchestra, concerts, etc. Six hundred paintings were exhibited from all parts of the world. It is a festival designed to give opportunity for Americans and Italians of exceptional talent to perform. Professional artists also are engaged. Maybe someday Schippers will give the same opportunity in our own country!

"What would you give our young aspiring musicians?" I asked.

"Tell them to take chances," he replied. "Have courage to be themselves and to express themselves. Even failures can become valuable experience."

Schippers spoke glowingly about the Los Angeles Philharmonic Orchestra. "They pick up so quickly," he said, "and they are so responsive and co-operative. Not only that, but they are of mixed nationalities and one gets a magnificent blend of tone."

Although only 29 years of age, and unmarried, Thomas Schippers is a gifted conductor and he had the greatest success of any symphonic conductor this season at the Bowl. Perhaps, instead of scouring Europe for conductors, pianists and other soloists, we might investigate the rich material we have within our own gates!

for her at the Met and the other evening at Hollywood Bowl, in an all-Wagner program, they received the greatest ovation of the season.

THE GREATEST honor came to Schippers last spring when he was invited to be co-conductor with Leonard Bernstein as the New York Philharmonic Orchestra made a three-month tour of Europe, Asia, Israel and Russia. He left them on tour to fly to America to conduct for the closing two weeks at the Bowl, and will fly back shortly to rejoin them.

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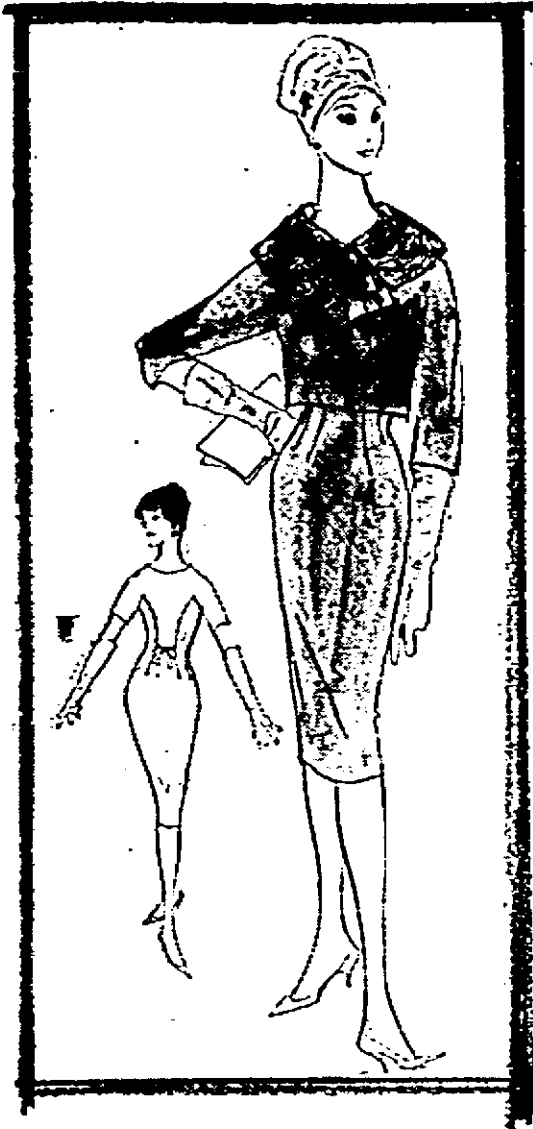
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Susan's Window Shopping

Molly Mayfield Is on Ol' Ted's Team!

Give Father a Chance!

Sorority Council in Planning Meet



Part of my job here at the paper is processing mail and releases for Molly Mayfield, the advice columnist, and I'd like to add that this is one of my more pleasant chores.

To set the record straight, there IS a real Molly Mayfield. That mail is NOT answered by Ol' Ted or anyone else in this office. And even though I've never met her, Mrs. Mayfield's writings have convinced me that she is an astute, educated woman. We receive her mail, forward it to her, and then she sends us releases containing her replies.

For your consideration, I submit this exchange of correspondence:

"Dear Mrs. Mayfield: 'When I applied for a clerk or secretarial job the other day, the personnel man said to me: 'I cannot hire you because you do not look presentable.'"

"It was a hot day and I was wearing slacks and a light blouse. I was neat and clean and certainly my outfit was not cheap.

"Don't you think this employment man went too far? Slacks have become an accepted form of women's dress. If they can wear them in stores and at sports events, why can't girls wear them in offices?"

"Don't you agree with me, Molly?"

for putting herself in such a position to begin with. This isn't the men's fault—it's the girl's fault. If she wants to be regarded and treated as a lady, she should dress and conduct herself as a lady!

Slacks and shorts may be fine for leisure living and sports, but they definitely have no place on the streets of a city, a business office or a shopping area.

While our school system may be red hot in some respects, it's lukewarm in at least one facet of education—mandatory "coat and tie" grooming. Proper dress is as important in business and society as reading, writing and arithmetic. To this end, I propose that ALL schools set up stiffer grooming and clothing codes for students. The parents, who are at fault, would be forced to see that the rules were obeyed.

No matter how worked up I get, I always like to end on a happy note, so try this thought for the day: do you know what they call a beatnik Marine? A Leatherneck!

By ABIGAIL VAN BUREN

DEAR ABBY: I am planning a church wedding. I am afraid to have my father walk me down the aisle because he is a constant drinker and I don't think he could make it.

He lives at home but hardly anybody speaks to him. I know a bride should have her father give her away, but I don't want to take the chance of having him show up drunk and spoiling my wedding. How do I handle this problem?

—BRIDE-TO-BE

DEAR BRIDE: Alcoholism is a sickness. Your father is sick and his family is certainly not helping him by refusing to speak to him. Perhaps if you told him that you'd be the happiest bride in the world if you could walk proudly down the aisle on his arm, he'd have an incentive to stay sober. Give him that chance—even if you have to have a favorite uncle or

cousin standing in readiness as an alternate should your father disappoint you. You'll be doubly blessed for offering to honor your father in God's house.

DEAR ABBY: My husband got a promotion which means we have to move to upper New York state. I am very unhappy about it because I heard from a woman who once lived there that they are a very fast crowd.

She said the neighbors used to throw wild parties. One of the favorite games was for all the men to toss their house keys into a hat. They'd pass the hat and each man would pick out a house key. He would go to spend the night at whichever house he had the key for. My husband says this is ridiculous, but my friend doesn't lie. Whom should I believe?

—MOVING NORTH

DEAR MOVING: Believe your husband. People who are interested in "games" like this one, wouldn't take a chance on getting their own wives.

DEAR ABBY: I am only 22 years old and my hus-

band is 24. Last night he took a radio to bed with him to listen to the baseball game.

We have been married only 10 months. I am afraid my marriage is falling apart. Can you tell me what to do?—AFRAID

DEAR AFRAID: Be glad your "competition" is nine men instead of one woman. Many happily married men like baseball. It doesn't mean your marriage is "falling apart." Don't whine, nag or act hurt. Just stay right in there and pitch.

Beta Sigma Phi Area Council will meet at 7:45 p.m. Tuesday in Lafayette Hotel to plan the year's philanthropic activities. The group also will review constitution and by-laws.

Southern California Council will stage its monthly breakfast meeting at 10 a.m. Sept. 20 at Balboa Bay Club. Mrs. Lloyd T. Crella of Compton presides.

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AMONG CAREER WOMEN

Back to Campus Go Local Secretaries

By ANNE GILCHRIST

Local secretaries, quick to take advantage of ever-improving educational opportunities, will continue to learn (and insure greater earning potential and business recognition) by going back to college this fall, just as secretaries are doing across the nation.

Under sponsorship of the Queen Beach Chapter, National Secretaries Assn., local doors to learning will swing open Sept. 14 at 7 p.m. at Long Beach City College Business and Technology Division, 1305 E. Pacific Coast Hwy. That is the date and hour the eighth annual Certified Professional Secretary Review course begins. Robert Krogfoss again will teach the classes, for which full college credits are given, from 7 to 10 p.m. each Monday thereafter for a full nine months if the entire course is taken. If desired, secretaries may enroll for just certain sections, depending on individual needs and interests.

FIRST segment to be taught will be on business administration to be followed by business law, accounting, secretarial skills and secretarial procedures. Preliminary testing will cover aptitudes and English usage.

The course is designed to prepare qualified secretaries for the Certified Professional Secretary examination and there is no tuition charge. The examination, given annually by the Institute of Certifying Secretaries, is having a "snowball" effect on management who now consider its successful completion as a sure guide in measuring top-level secretarial proficiency.

Open to all trained secretaries, those interested may enroll by going directly to the college on opening

Public Card Fete

Women's Auxiliary 791, Fraternal Order of Eagles, will sponsor a public card party at 7:30 p.m. Friday at 2821 E. Anaheim St.

night. Additional information may be obtained from Mrs. Neva Blust, 3666 Gardena Ave., educational chairman for Queen Beach Chapter.

OF THE more than 1,700 secretaries who already have passed this exam and hold their CPS certificates, many report greatly increased recognition through better salaries, more job opportunities, greater responsibilities, more active part in company operations and, for many, promotion to officerships in their firms.

Sideline advantages, according to graduates of course, include sharing interests and finding new friends among classmates during informal mid-evening coffee break.

Credit Women
Long Beach Credit Women's Breakfast Club will have its meeting Wednesday in the Campus Room of the University Club, 1150 E. Ocean Blvd., at 7 p.m. William A. Williams, attorney, will be guest speaker discussing legal aspects of credit laws in California.

Main order of business will be election of new officers.

Quota Club Activities

Quota Club of Long Beach put summer to good use with two delightful fund-raising events. Mrs. John (Rita) Phipps opened her beautiful Anaheim home for a swim and supper party to provide funds for the Ann Rogers Memorial.

At this party, President Marge Haston reported on Quota International convention she had attended at the Shoreham Hotel, Washington, D. C. High light of this event was the international banquet attended by 1,000 Quotarians and friends honoring ambassadors and their wives from Australia, Canada and Mexico. Mrs. Haston also regaled club members with humorous sidelights of her

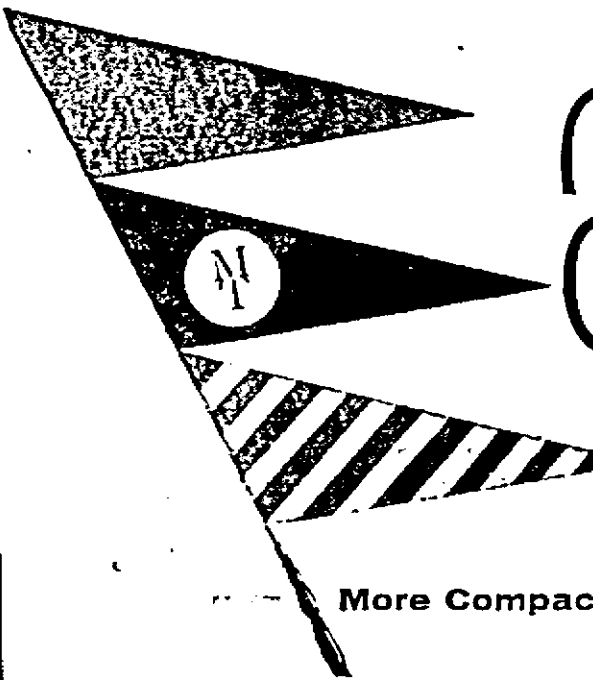
subsequent trip to Bermuda.

THIS WEEK Fern Bruce entertained Quota members at a Hawaiian dinner in her attractive new apartment in the Royal Palms. This was preceded by a visit to the equally lovely apartment in the same building of Naomi Olsen, where cocktails were served.

First meeting of the fall season will take place Sept. 14, the place to be announced later.

Cancel Meeting

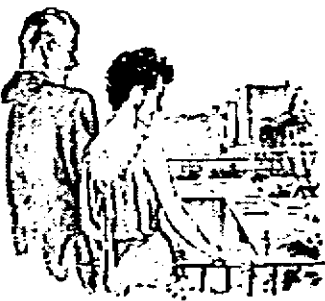
There will be no meeting of Abraham Lincoln Circle 44, Ladies of the GAR, this week due to Wednesday being Admission Day.



Announcement

Marina Tower Plans Revised.

More Compact Residences Now Available, from \$29,500.



Due to the wide interest expressed by many persons in smaller residences than those originally designed for The Marina Tower, the construction plan has been changed to accommodate smaller units, as well as the large residences originally planned.

The new design includes the following residences:

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| One Bedroom, from \$29,500 | Three Bedroom, from \$59,500 |
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The basic quality design features of The Marina Tower have been retained; in every luxurious detail, The Marina Tower is for those accustomed to the finest.

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Information regarding purchase of shares in The Marina Tower can be obtained from the sales agent.

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2 to 4 years experience in setting up own work and operation of various types of standard turret lathes. Close tolerance experience required.

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AIRCRAFT PROCESS ENGINEERS

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Douglas Aircraft Co. Inc.

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8 a.m. to 4 p.m. (Closed Labor Day)

DESIGNERS OR DRAFTSMEN

HUGHES

RESEARCH & DEVELOPMENT in FULLERTON



Rear Adm. C. L. Green

CHEF OF THE WEEK

Admiral in Galley, Waffles on Way!

By MILDRED K. HANARY
L. P. TWO EYES

He has many admirable characteristics, but he's especially well known for his punctuality. If he hasn't arrived at least 15 minutes ahead of schedule, his hosts are all agog with wonderment. Chef of the Week Rear Adm. C. L. Green adheres to his Navy training.

In his youth, he "did" some mining camps in Colorado and Nevada with his family. His Dad took care of the gold and silver in "them" thin hills. Though the admiral was born in Aspen, Colo., he left at the age of 1. At the fifth grade level, he was enrolled in a Reno, Nev., school, and remained there through high school. In World War I, he entered the Naval Academy and finished the course in three years.

HE OCCUPIED a ringside position until the end of the war, and since that time, his service interests have run the gamut of heavy cruisers, submarines, destroyers, with two years duty at the Philadelphia Navy Yard, and one year as instructor of electronics at the Naval Academy, thrown in for good measure.

World War II was more of the same, but the procedure was different. After serving as liaison officer to Adm. Nimitz with the British Eastern Fleet in the Indian Ocean for a time, he was transferred to the Bureau of Naval Personnel, Washington, D. C.

Before his retirement in 1950, he had commanded the new fast battleships, served as chief of staff to the commander of both the

1st Fleet and the Western Sea Frontier, as assistant chief of Naval Operations at Washington, and as commander of the Atlantic Reserve Fleet, New York City.

NOT HAVING seen enough of the world, he and Mrs. Green toured Europe for three months before settling permanently in Long Beach.

Imbued with their Dad's Navy lore, his daughter chose a naval officer as a life mate, and their twin sons spent four years in the Naval Reserve after finishing college.

When he cooks, he starts early in the morning with a batch of waffles.

WAFFLES

Sift twice:
1 1/2 cups flour
1/2 tsp. salt
1 tsp. sugar
1/2 tsp. baking soda
Add slowly:
1 cup sour cream, sour milk, or buttermilk
1/2 cup melted butter
3 egg yolks (well beaten)
3 beaten whites
It's best to use two waffle irons and pre heat them 8 to 10 minutes. Serve plenty of butter, maple syrup and link sausage

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Kindergarten through Sixth Grade
Phone GEneva 1-2825
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BACK TO SCHOOL



1/2 PRICE SALE

Nationally advertised waves at special September savings. Be ready for fall with a lovely new collure.

\$25 REGIS COLD WAVE 12.50
1750 SOFT CURL COLD WAVE 8.75
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USE YOUR CHARGA-PLATE

Expert manicures and pedicures by
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THURS. &
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UNTIL 9:00

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LONG BEACH

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For your convenience we are open Labor Day on the regular schedule 9 a.m. to 10 p.m.

SPECIALS!

ADD UP YOUR SAVINGS FASTER

Girls' Rayon Panties
Quality two-bar tricot. Nylon net trim legs. Sizes 2 to 14.
4 for 1.00

Boys' Briefs
Combed yarn with nylon reinforced seams. Sizes 2 to 8.
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Boxer Jeans
Girls' or boys' reinforced 10 oz. denim. 2 pocket, elastic waist. 2-6 years.
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Attractive stripes and jacquards. Combed yarn. Sizes 2 to 8.
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Boys' sizes all in assorted patterns and colors.
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Fine mercerized cotton. Nylon reinforced heel and toe. Sizes 6-11. Reg. 35c.
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Neckties
Selection of patterns, stripes and solid colors. Narrow or wide widths.
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Assorted Belts
Leather or plastic in all sizes, widths and buckle styles. Reg. 89c.
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Beauty Salon Hair Spray
Professional hair spray that does not contain lacquer. 14 oz. can. Reg. 2.00.
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Clearasil
Scientific medication for pimples and acne. Fresh tinted.
1.25

Richard Hudnut Shampoo
A concentrated golden formula with pure egg protein. Large size.
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Richard Hudnut Creme Rinse
Hair conditioner that makes hair soft and manageable. 16 oz. Reg. 1.75.
98c

Noxzema
Medicated skin cream for comfort and beauty. 6 oz. Reg. 79c.
79c

Parker Ball Point Pen
T-Ball jolter. 1 year's use of slip-proof writing on one cartridge.
1.95

Paper Mate "Holiday" Pen
Guaranteed not to skip over anything. Jumbo refill in pen.
1.79

School Lunch Kit
Decorated in assorted colors and designs. Flat or dome models. Each with a 10 oz. thermos.
1.79

Keepsit Vacuum
Keeps drinks hot or cold. Plastic stopper and cup. Holds 1 pint.
98c

Glamour Lunch Kit
Draw string kit with vacuum bottle. Attractively designed. Use for school or office.
2.39

Leather Wallets
French purses for women, billfolds for both men, women. Several features. Values to 7.50.
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Prescriptions
Our pharmacists are selected from the top men in their field. They have at their disposal the latest drugs at their disposal. Bring your next prescription to us and be assured of prompt and friendly service.

Koopectote
Made by Upjohn Co. for treatment of dandruff. 16 fl. oz.
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White jelly for a soothing dressing on burns, minor cuts, etc. 4 oz. Reg. 17c.
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Soothing lotion for relief of sunburn itch, insect bites, etc. 4 oz.
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U.S.P. 5 grains. Total of pain, simple headache. 100 tabs. Reg. 17c.
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Medicated 1-Way skin treatment. Glycerin, with no odor. 4 oz.
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Cameo Brush Set
Four color combinations with new vertical contour grip. Light weight, strong durable.
1.59

Zipper Binder
Jumbo Durahyd 11x13" binder with 2 pockets inside. 2 and 3-ring.
1.98

3-Ring Zipper Binder
Brown vinyl alligator grain. Rich vinyl lining. 2 inside pockets.
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Filler Paper
Fine quality white bond. 3-hole in narrow or wide rule. 200 sheet pad.
2 for 1.00

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Stuart Hall white bond. Packed 200 sheets to a package.
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Plastic Binder
Plastic cover with 3-rings. In assorted colors and plain white.
89c

Canvas Binder
3-ring heavy weight blue canvas. 1 1/4" rings with double boosters.
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Leather Brief Case
Vinyl-coated genuine cowhide. Two dividers in case, brass lock. Colors.
4.39

School Book Bag
Vinyl covered with rubberized inside. Plaid design with handle or strap.
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Steno Notebook
A superior spiral book with leaves that turn fast and so fast. Reg. 25c.
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Roller Skates
Union Hardware with super speed ball bearings. Leather straps, adjustable.
3.69

Horsman Doll
Vinyl plastic doll that drinks and wets. Fully jointed. 2 ft. tall.
1.79

Play-Doh
4 cans of modeling dough in Rainbow colors. 8 oz. cans.
79c

Plastic Dish Pan
Bottom design provides drainage. Has many other uses. 14 1/2" x 12 1/2".
88c

Plastic Waste Basket
Made by "Rubbermaid". Raised rib construction for extra durability. Assorted colors.
98c

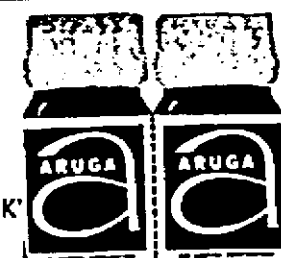
"Swing-Away" Can Opener
Bright aluminum. Finish in baked enamel colors. Magnetic lid lifter.
1.98

Electric Perculator
"Micro-Matic". Strength of coffee automatically controlled. Makes 5 cups.
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6 transistors. Complete with battery, earphones and leather carrying case.
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"Do-It-Yourself" with this handy supreme set of electric clippers, comb and shears.
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Shock resistant with sweep second hand. Simulated alligator band.
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Small size, chrome bezel, plain dial, expansion band. Waterproof and dustproof.
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Shock resistant "Shadow Thin" with gold color expansion band.
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Easy reading magnified dial "Micro" zero set. Enamel dial head. Assorted colors.
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Plush lined case with 11 assorted tempered steel tools. Nickel-plated.
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Center focusing 7x35, field 7°, genuine pigskin carrying case with strap.
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Master cheap combination lock. Ideal for use on school lockers or trunks.
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No finer candy at any price. Milk chocolate, almond or Krackel.
3 for 1.00

BRECK
16 oz. CREME RINSE
SPECIAL PRICE \$1.39
\$1.75 Value

Both mothers and little girls find Breck Creme Rinse helpful when combing the hair after a shampoo.

A creme rinse takes only a minute and eliminates snarls, tangles and fly-away hair, leaving it soft, easy to comb and arrange. It gives the hair lustre and body without leaving an oily appearance.

Breck Creme Rinse is especially helpful in the care of dry, brittle hair.

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Expt. in All Phases of Industrial Equipment Installation
TOOL & DIE MAKER
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In All Phases of Tool & Die Making

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For original design and development of electronic equipment in defense and non-defense fields. Experience in design, development, testing, and production of electronic equipment. Apply to Mr. KUTLER at THE MAYFLOWEL HOTEL, Madison 4-1331.

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\$62.50-ATTRACT., cin. 1-br. duo/ex.
1 or 2 adults, no pels. 1926 Lime.
\$49-1-BR. HSE. Infant OK. Yard,
Manager, 1034 E. 4th. GE 1-5427,
C.H.H. DREN incl. Lower, steers 4.
Water Incl. 512 Orange.
T.B.R.M. \$60. Lrg. liv. & din. rms.
Refrig. 2071 E. 10th. GE 9-2532,
LOWER 9th, nr. lawn & ocean.
Discard. In. Improb. HSE 2-0006.

BEL. SHORE, under 1 BR., \$85.
 Utl. pd. 224 Pontona. GE 4-1748.

BELMONT SHORE
 Double R. den, patio. 32 Covina.
 2 BDRM. DR. \$125 Inclrd. utll.
 CLEAN, nice. HE 6-8861

TEACHERS' PET
 Belmont Shore, 32 Covina.

Duplexes and Flats 104
 (UNFURNISHED)

WRIGLEY
2 bedroom unfurnished, large, spot-
clean, parklike. Drapes, carpet,
built-in stove, refrigerator if de-
sired. Garage, yard, 104 W. Hill.
HE 57667

NEW Provincial style 2-br. duplex,
4907 Locust, bfr-in stove & oven,
hood & fan, carb. disc., birch
cabs. & snack bar, thermostatic
heat, TV ant., gar. \$100 mo.
NE 2-9987

BELMONT HGTS.

665-Lg. cr. 1-bd. Nr. stores & bus.
 middle aged lady preferred.
 GE 8-5003

\$60. Nrn. Town. Adults
 1 bedroom & wall bed.
 711 Lomb Vista Dr. HE 2-8217
 LRG. ultra mod. 2-br., par., disp.
 drapes, picture window, hrdwd.
 thruout. 2 children O.K. GA 2-7459.
 3118 E. 85th.

665-Lrg. bright, 1-Bdrm. middle
 aged lady preferred. Bel. Hls.
 GE 8-5003

1-BR. Large fenced back yd. Tots & bbr. OK. 2110 W. Lincoln. \$60.
HA 5-1774

\$55 MO.-Lps. dbles., garage, close to Poly Hl, hot water pd. 2066 Olive Ave. HE 5-1872.

\$45-WRIGLEY 2-BR., gar. Adults. 1912 Maine Ave. Open 2-5 or by Appl. GA 3-7245

\$50-CLOSE in, upbr. 1-br. & wall-bed, ref, car. 1st ull., nr. bus. -tolls 1746 E. 5th. HE 5-1774.

CALIF. Hsn. Reced. upper 2-BR., carb. Dis. gar. Adults.

1430 E. 34th GA 76676
1248 E. 4TH
1 BR. \$65. GARAGE
1 BR., \$60. Water paid & parking
incl. Adults or infant o.k. 6674-A
Curtis, N.L.B. ME 06663
BELMONT SHORE—Upper 1 br. \$49
ULM. pd., no pets. 724 Pomona.
GE 4-1748
N.L.B. or new 1-br. dupl., rear,
brk. porch, dispo. gar., 2 b's,
stores. 478 E 59th. GA 74991.
See 429111, 429112, 429113.

NEVY 2-br., 1-bdr., w/w. water pd.,
gar., children O.K. Nayv welcome,
\$450. FALCON. GE 80100.

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no pets. \$450. Gar. avail. 4175 E.
4th. GE 4100.

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age ch. \$75. Hot water pd., drvr,
facil. 456 Cowles. HE 70971.

BRAND new 2-br. near Community
Hospital, car. drvr., disp., thermo.

Quiet street, child o.k. 3441 E. 17
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Discriminating tenant. GA. Near
7th & Tempe. GA 47564

2-BRM. upper duplex, gar. outst.
nr. Bizby Pk., adfs. 250 Lindero.
Ph. GE 9-7580

1-BR. 560: 1/2 rm., dn. rm. Re-
fr. 7701 E. 10th. GE 9-2537.

560--CHILD D.K. BIXBY KNOLES,
1-BRM. DUPLEX. HA 5-4173

\$95--WRIGHT, Jr. 2-br. hr. Will
be redec. GE 8-6664. HE 7-3737.

EXTRA-large 7 br. & gar. Nr. Jr.
Hgh. GE 8-1556
575-2BR. Adults, 144 Esocera
AVE. HE 7-5200
CLEAN 2 br. wired for elec. slave.
Nr. SCH. GA 2-7187.
1-BR. 560. CHILD O.K. UHl paid.
H.L.B. GA 3-7595
BEL. SHORE 1rp. 7-br. lower com.
redec. Adults 100 Glendora.
1-BDR. Xtra 1rp. liv. rm. Redec.
1405. Gardena. HE 6-7401.
2BR. 1000sq. nr. schools. stores.

417 E. 21st, Apt. E. HE 5-2623
\$49.50-NW 1 BEDRM. 1725 CER-
RITOS APT. 1. HE 5853A.
NEW 7-bd. all. gar. \$75. Bkr.
HE 6-1218. GA 7-2245 ME 3-2251.
RECE. 1-BR., infant OK, wsh.,
refrig wd. \$65. GA 4-7945.
\$55 MO. LTR. pd REDEC 1-Bdrms.
Adults 3225 E. 14th. GE 3-4957.
\$65 MO.-1-BR. triplex. Nu decor.
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\$40-2 BRs. Duplex. 5801 Bonfair,
or, Duplex. Child o.k. HE 4-3966.

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Tombon OK, no pets. \$31. E. 17th.
505—JUST built, 1-br. upper, stove
& refrig. avail. 1044-A Hoffman.
A.L.B. front 1-br. duplex. Water &
gardener od. Gar. GA 2-829.
1-BR. duplex. Compton area.
TO 6-7534
BET. Ocean & Bay, 2-br. + 2 ba,
Patio, gar. Lease. GC 4-5121.
1720 E. ESTER—HC. SCHOOL, New 2-
br. duplex, \$80. HE 5-8888.
ED. CERRITOS, Newbr. Assoc. The

447-4 RAS. Lge., clean nr. school
& beach 129 11th, Seal Beach.
WRIGLEY JBR, full size dining
rm., dis., gar. RAIL. HE 5-9904.
Furnished Apartm'ts 106
333-7 BR. 333 MAINE
OE 4-4939

September 6, 1959

Southland

**When 31st State
Became of Age**

—Page 5

MAGAZINE OF THE SUNDAY INDEPENDENT-PRESS-TELEGRAM, LONG BEACH, CAL.



Gia Scalla, Girl With the Unbeatable Combination . . . Page 3.

plumbing, 13 1-bedroom units and 1 2-bedroom, 14 paracet. Lovely patio, alley side and rear. Walk to wall, carpooling, ranges, refrigerators. Soundproof wall, laundry facilities. Really the ultimate in apartments. Income \$1470 per month. Price \$138,500. Terms. Owner—HE 5-1421.

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MOORE REALTY HE 5-1126

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6 1-bdrm. turn. houses. Owner's
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\$70,000 per yr. Out of town owner
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HE 2-3914 REALTOR GE 4-8224

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 ex. Gar. Alfey. \$5000 dn.
MOULD READY HA 5-7493

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4 color br. studio houses, 4 color
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ment, 1000 sq. ft. Pleasant home
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BEAUTIFUL Belmont R. 4, 6013 sq.
lot to offer & 4 nice 2 br. units.
Room for 5 more, 2 par. 3 bks &
person. \$30,000. Inc. \$220. Rfr. G.
8-7379.
12 UNITS, 11 bdrs. 11 2 br. inc.

\$242. Total price \$90,000. Cash
 loan or submit 1st TO.
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 WOULD YOU PAY \$32,950
 FOR \$245 INC. NR. NEW?
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 SPIARIO HE 5-1465; HE 7-78

ATLANTIC AVE.
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HUSBAND & wife, sacrifice 6 yrs
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 com. \$2000 on \$17,500. HE 7-06

BY OWNER—Home & Income.
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1 2BR. 4 1-BR. Inc. \$320
WOOLARD GA 3-7112; GA 7-58
E. 11th. nr. Orange 4 ads. fur.
E. J. Glover, Rfr. GA 3002

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en Cherry & Orange

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Closed Mondays

meet your host

Cartoon by Jack Ruppert
OSCAR CONTRATTO
Swiss Steaks, Podnah

AM AN OLD cowhand from the Rio Grande and ah'm goin' to let you in on a little secret, podnah. Us western, tall-in-th'-saddle fellas is mighty fussy about our steaks. And just t'other day ah found a Long Beach place where they serve steaks fine enough to make a Texan yell "Yipppeeeeee!"

Ah'm talkin' about the Apple Valley Steak House, 733 E. Broadway. This here place has got a real Abilene look to it—in fact, it's such a hand-some lookin' ranchy place ah expected to see Chuck Connors, Ward Bond or Bat Masterson stroll in any minute ajimpin' their spurs.

An' those steaks. They serve a dandy charcoal-broiled "minute steak" for \$3.25 on a complete dinner includin' a great soup, tossed green salad with choice of dressin', French fries or baked potatoes, bread and butter and all the dang delicious coffee you can swallow. They got steaks and steaks—eastern choice top sirloins, \$3.95; big New York cuts, \$4.50; filets, \$4.50, and if you're feelin' like a real big Texan, suh, they'll fix you a double or a triple-sized steak big enough to pop the mother-of-pearl buttons right off yore leather vest.

FOREMAN AT the Apple Valley spread is Oscar Contratto, who's also one of the big wagon wheels in the Century Club which helped send the Long Beach Pony League team to its 1,000-to-1 world championship baseball victory at Washington, Pa. Assistant foremen are Oscar's personable sons Jim and Oscar Jr. who manage the bar. Maitre d' Charlie Dodd (only hand at the Steak House who doesn't wear a sport shirt) does a great job carryin' up those double New Yorks and mixin' Caesar salads. An', of course, Chef Stan l'Anson does amazin' work with the steaks, sea foods and prime rib on the big ranges in the Steak House's kitchen.

Complete dinners start at \$1.75. Big luncheons, served daily from 11:30 a.m. to 4 p.m. start at \$1.35.

—TEDD THOMEY

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Alfred

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In the Party Party Shopping Center

Southland

LONG BEACH, CALIFORNIA...SEPTEMBER 6, 1959

Long Beach • Santa Ana

Sunday, September 6, 1959

OUR COVER



Gia Scala has what is considered an unbeatable combination for stardom—exotic beauty and dramatic ability. The daughter of Pietro Scoglio, importer-exporter of Rome, she was in New York studying drama when Universal-International Studios discovered her. She made her film debut in "All That Heaven Allows," then starred opposite Errol Flynn in "The Big

Boodle." On loan to MGM for "Tip on a Dead Jockey," she remained for "Don't Go Near the Water" and "Tunnel of Love." Her latest pictures are "The Angry Hills," filmed in Rome and costarring Robert Mitchum, and "Two-Headed Spy," filmed in London with Jack Hawkins as costar. Now comes "The Coral Sea," a Columbia picture. In August she became the bride of Don Burnett, TV actor. Miss Scala is 5 feet 8, weighs 120 pounds, has dark hair and green eyes.

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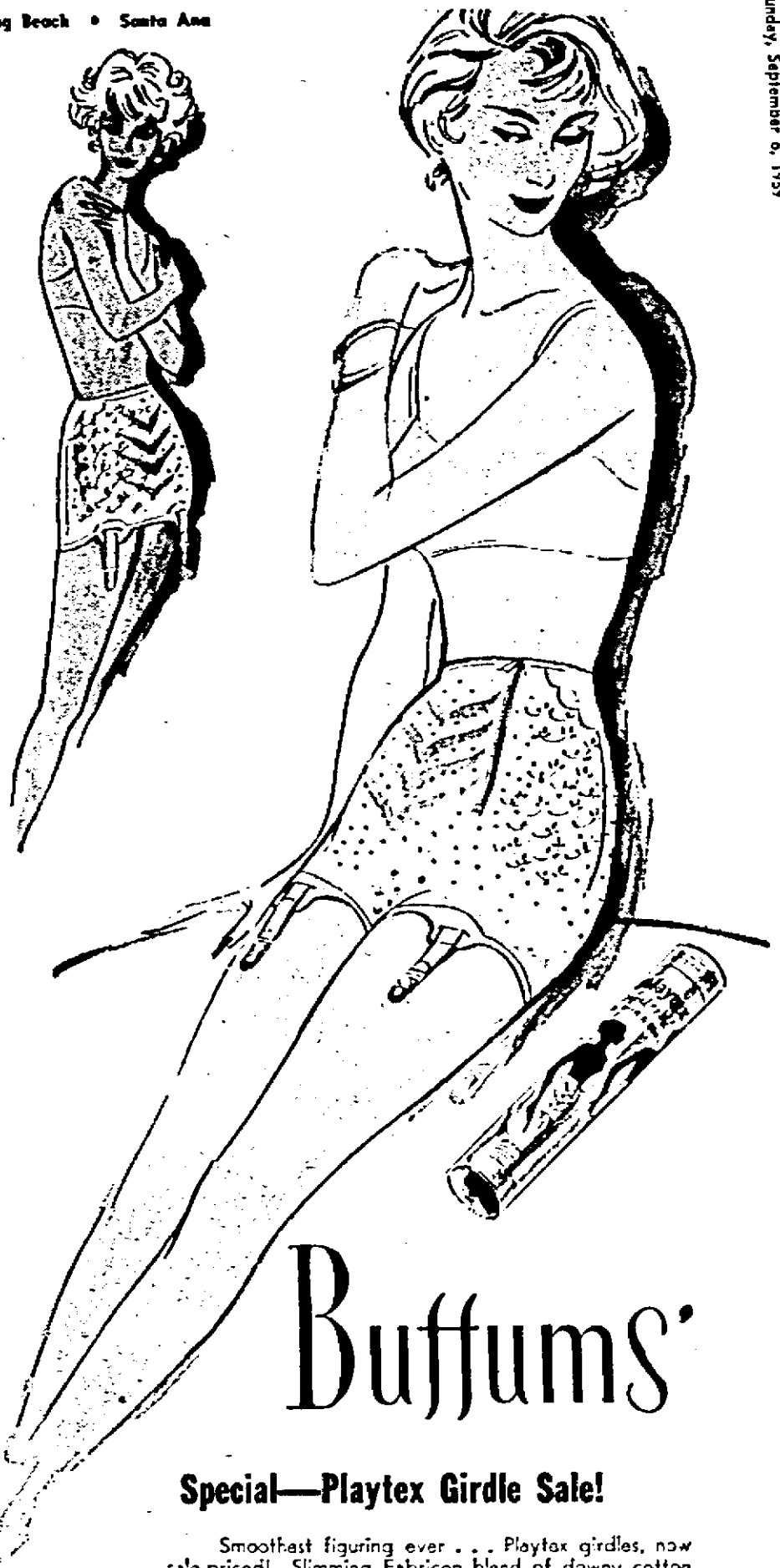
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NEXT WEEK

One of the big coastal recreation developments is now under way on 78 acres of Upper Newport Bay, between Balboa and Costa Mesa. When completed, there will be facilities for practically every kind of water sport, including a "hotel," boat drive-in restaurant, and pirate schooner museum. Southland tells the story next week.

Fred Taylor Kraft, Magazine Editor

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Smoothest figuring ever . . . Playtex girdles, now sale priced! Slimming Fabricon blend of downy cotton and lastex gives beautifully firm, yet flexible support . . . nary a seam nor bone!

Playtex Magic Controller, extra small, small, medium, large, Reg. 8.95 . . . 6.95 Extra large, Reg. 9.95 . . . 7.95 Mold 'n Hold zipper girdle or panty girdle, extra small, small, medium, large, Reg. 10.95 . . . 8.95 X.L., girdle only, Reg. 11.95 . . . 9.95

Buffums' Foundations, Third Floor
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NOW IS THE TIME **4** **HERE IS THE PLACE**

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LA REINA RULE

WHAT YOUR NAME MEANS

DEAR MISS RULE: Would you explain MANDEVILLE — F.H., Long Beach; Mrs. M.R., Bellflower.

F.H., M.R.: MANDEVILLE, a Norman-French baron, took his name from his manorial estate of Mandeville, located near Bayeux, Normandy. Mandeville was a French alteration of the Latin "Mag-

na-Villa," or "Great Estate." The first of his noble lineage to migrate to Britain became a landholder, to whom the king granted estates in many English counties. The Mandevilles were created Earls of Essex, but their title died out in the 1200s. Their coat-of-arms, awarded in 1139, is a shield divided into four quarters, two gold and two red, with a black, 8-rayed, star-like ornament in the center. Among the ancestors was Sir John Mandeville, who was knighted by the king, a celebrated 14th century world traveler. Mandeville descendants were residents of Westchester County, New York State in the 1770s.

DEAR MISS RULE: Would you analyze CRAIN and CRANE. — R.C., Garden Grove; J.C., Anaheim; E.C., Arlington, Va.

R.C., J.C., E.C.: The surname CRAIN or CRANE goes back to a medieval shop sign picturing a long-legged crane, a familiar English marsh bird. John, Elisot and Stephen Crane, descendants of the shop-owning progenitor, were 14th century Yorkshiresmen. In 1606, a Crane descendant was Clerk of the Kitchen to King James I. His coat-of-arms has three gold crosses on a red shield. Henry Crane, an early Massachusetts settler in the 1600s, is considered the family forebear in this country.

DEAR MISS RULE: We are interested in GADDIS and GEDDES. — G.G., Norwalk; B.G., R.G., Long Beach.

G.G., B.G., R.G.: The GADDIS, GEDDES and allied families Gettys and Gettis are all descended from a medieval progenitor baptized Geddes, a Scotch form of Gideon, meaning "Destroyer." The Gaddis coat-of-arms has three black rectangles on a silver shield; the Geddes arms has three silver pike-fish on a red shield. James Geddes, his wife and three sons, of Scotch ancestry, settled in Dauphin County, Pa., in 1752.

DEAR MISS RULE: Would like history on RIGBY — K.R., Long Beach.

K.R.: The RIGBYS were named after an English town where they resided, located in Lancashire. This town, known as Riggeby in the 1300's, is now Ribby. Riggeby meant "Ridge-farmstead." Among 14th century Yorkshire taxpayers was William de Rygby. Descendants of the original Rigby became prominent in Lincolnshire and were awarded a coat-of-arms having five gold spur rowels arranged on a black cross in the middle of a silver shield.

DEAR MISS RULE: Please process WATKINS. We are preparing a family tree. — R.A.W., Long Beach.

R.W.: Various nicknames developed from the English (Continued on Page 10)

SELECTED ... TO BE EXCLUSIVE SOUTHERN CALIFORNIA DISTRIBUTOR FOR ONE OF AMERICA'S FINEST, THE NATIONALLY KNOWN

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SLEEP PRODUCTS

BECAUSE ... WE MADE HEAVY PURCHASES TO OBTAIN OUR FRANCHISE WE RECEIVED SPECIAL PERMISSION FROM THE MANUFACTURER TO OFFER THESE QUALITY SETS AT A SPECIAL LOW PRICE AS AN **INTRODUCTORY OFFER**

BEST LINE GOLDEN SLEEP
Innovative mattress and box spring. Padlock, top, ortho. tempered steel bonnell spring with 100% specially constructed matching box spring. Pre-built border, top proof edges, 8 ventilators. Long lasting quality cover. **10-YEAR GUARANTEE** Full or full size.

Made to Retail for **59.**

1139.50

In spite of the steel strike, the possibility of a steel shortage and the expected rise in steel prices, we are going ahead with our planned introductory sale, to bring you these fine sleep sets at

SENSATIONAL REDUCTIONS!

BEST LINE IMPERIAL
Super Ortho Unit. Lower, tempered steel with 100% support with ortho-elastic construction. Box spring. **15-YR. GUAR.** Full or full size.

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**KING SIZE
QUEEN SIZE
LONG BOYS**

at
**LOW
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PRICES**

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Innovative mattress and box spring. Padlock, top, ortho. tempered steel bonnell spring with 100% specially constructed matching box spring. Pre-built border. **3-YR. GUAR.** Full or full size.

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Innovative mattress and box spring. Padlock, top, ortho. tempered steel bonnell spring with 100% specially constructed matching box spring. Pre-built border. **5-YR. GUAR.** Full or full size.

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Super Ortho Unit. Lower, tempered steel with 100% support with ortho-elastic construction. Box spring. **20-YR. GUAR.** Full or full size.

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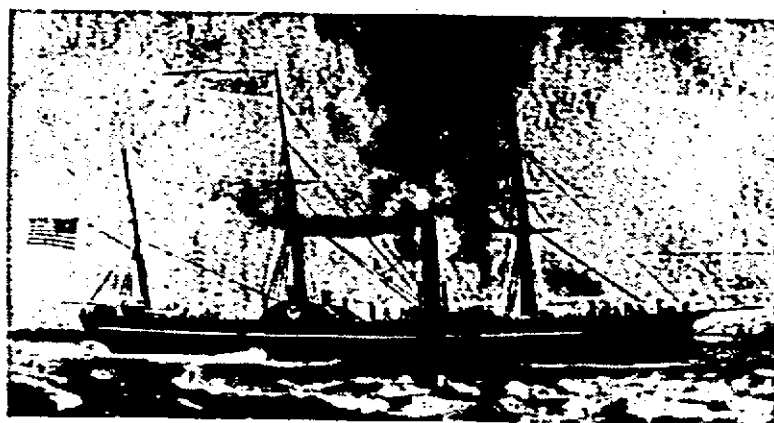
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Celebrations? California really had them when news came she had been admitted to the Union as the . . .

Thirty-First State



News traveled slowly in the days when California won admission to the Union. Word was delayed until steamer Oregon reached San Francisco Oct. 18, 1850.

By Maymie R. Krythe

ADMISSION DAY was a cold fact, "cold" by several weeks, before Californians learned that they had become a fully recognized part of the Union.

Presidential signature on Sept. 9, 1850, established California as the 31st state, but not until Oct. 8 of the same year, when the steamer Oregon of Pacific Steamship Lines sailed through the Golden Gate with guns booming were citizens aware of the big news. There was no telegraph and no railroad link between East and West to speed the news.

On Feb. 13, 1850, President Zachary Taylor had laid before Congress a constitution drawn up by Californians at Monterey, containing an anti-slavery clause. The greatest statesmen of the period, including Clay, Calhoun, Webster, Cass, Benton, Seward, spoke for or against the great issue.

SEWARD DECLARED: "California is already a state, a complete and fully appointed state. She can never again be less than that." But the struggle continued; and it appeared as if California would not be admitted.

The California delegation in Washington realized how they were misunderstood and misrepresented, so they drew up a lengthy memorial to both houses of Congress, telling of the actions at the Monterey Convention. They also declared that the prohibition of slavery represented the popular will of the great majority of Californians, and ended the memorial with these words:

"This people request admission into the American Union. . . . They do not present themselves as supplicants, nor do they bear themselves with arrogance or presumption. They come as free American citizens—citizens by treaty, adoption, and by birth, and ask that they may be permitted to reap the common benefits, share the common ills, and promote the common welfare as one of the United States of America."

*William M. Gwin
John C. Fremont
George W. Wright
Edward Gilbert."*

Finally, after much arguing, the bill ("The Great Compromise of 1850") passed by a vote of 150 to 56. Then on Monday, Sept. 9, the new president, Millard Fillmore, turned the bill into a law by signing it.

As the Oregon sailed through the Golden Gate on the morning of October 18, the booming of her guns caused great excitement in town; courts closed, as did business houses. Townfolk hurried to the dock to greet the vessel and to find out if California had "made it."

AS THE VESSEL came round Clark's Point, her masts were covered with streamers and flags. The glad news created a tumult. Within an hour the local press got out papers that sold from \$1 to \$5.

Soon flags were flown from many buildings, and two cannon in the Plaza kept up firing. That night the

saloons, gambling halls, and other places of amusement were brightly lighted. People sang and danced; bonfires burned on the hills, and rockets were fired until dawn.

Since the San Franciscans couldn't get through rejoicing, they set aside Oct. 29 as a special "Joy Day." There were gay processions, floats, bands, etc., and again that evening, many bonfires and fireworks on the heights. And, to quote one report:

"Some 500 gentlemen and 300 ladies met at the grandest public ball that had yet been witnessed in the city, and danced and made merry until daylight, in the pride and joy of their hearts that California was truly now the thirty-first State of the Union!"

As the news spread, other communities staged celebrations; however, the joy over the event came to a halt in the city of Sacramento. On Oct. 20, a steamer had dropped anchor in the Sacramento River and broke the news of statehood there.

Then, that very afternoon, an overseas immigrant was found on this vessel in a state of collapse; a few hours later he died of cholera. At once the people of Sacramento were gripped by fear; saloons and gambling houses closed; business ceased, and many fled from town. The disease spread and, for a time, there were about 60 deaths per day.

TEN YEARS LATER, Dr. John F. Morse wrote of these unhappy times,

"One of the most appalling calamities" that ever occurred in Sacramento; so many died it was almost impossible to get them buried, or to find nurses for the sick. The plague lasted for several weeks; doctors were worn out; many got the cholera themselves, and 17 died of it. "Not a single educated physician," so Dr. Morse stated, "turned his back upon the city in its distress. . . ."

He also praised Gov. John Bigler, who personally aided the sick. "He braved every scene of danger . . . and administered relief to his suffering and uncared for fellow beings." Morse concluded: "But those who supposed that Sacramento and Sacramentans could be so easily crushed had not learned their character."

Fortunately, after some weeks, the disease disappeared and Sacramento became normal again. "Business connections were reopened with the mines, under the most encouraging circumstances."

Thus, in spite of this tragic epidemic in the capital, the year 1850 saw many rejoicing over the new statehood. Dr. Robert Glass Cleland wrote:

"Communities everywhere, from isolated mining camps to the largest cities, gave themselves over to an orgy of speeches, flag waving, parades, and ear-splitting salutes. So much enthusiasm was engendered, indeed, that Admission Day has been recognized as a state holiday ever since."



San Francisco celebrated wildly when the news of admission arrived, as F. Marriott, early-day artist, depicted in this drawing.

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1938, December, September 6, 1939
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The Municipal Band enters its
second half-century, the only
full-time city band in existence.

Ta-ra-ra-boom-der-E!

By Ted Krec



Photo from Band Archives

E. H. Willey founded and was first conductor of the Long Beach Band.



Willey, shown here in 1953, is still active. He now lives in Hollywood.



Photo by Herman Co.

Charles J. Payne took up the baton in 1957, is present band director.

THE CLIMATE is wonderful, the beaches are terrific and the city offers unlimited opportunity, but there's one thing that makes Long Beach different from any other place in the country—the Long Beach Municipal Band.

Why? Because Long Beach has the only full-time city band in existence. The bandmen are all regular civil service employees. Their work week is five and one-half days and they receive annual vacation and sick leave. The stylish, blue, nautical-style uniforms with the striking gold braid, the instruments and all equipment are paid for by the bandmen themselves.

No one who ever has heard the band could doubt its ability, for some of the leading musicians in the country blow their horns for Long Beach. The ranks are filled with former symphony men and there's a small group of former Sousa bandmen represented, too. Fourteen men are regular soloists. And all these stellar performers have been attracted here by the security aspects of the civil service band.

AND LISTEN TO THIS—the band plays more music in ONE WEEK than the average symphony will play in a whole season! It plays concerts every day but Monday—afternoon and evening—with the exception of Sunday, when it plays in the afternoon only. Add 'em up, that's 11 concerts a week; and there are plenty of extras. It plays for liners entering and leaving the harbor, naval ship christenings, for vessels going overseas or returning after a long duty tour and all the state societies' meetings.

This has been going on for a long time. On the afternoon of April 5, 1909, the band played its 50th annual concert—and it's started out strongly on its second 50 years.

Behind this unique organization is an interesting story, a story that began in 1909. In that year Uncle Sam

was a young, muscle-flexing giant. It was the era of Teddy Roosevelt and William Howard Taft; it was a time of martial music—band music.

Before 1909, several bands existed in Long Beach, all supported by private subscription. One of these bands was led by a lad named E. Harry Willey. Willey was ambitious, did a little campaigning, and convinced the city fathers that they should put a proposition on the ballot to support a full-time band.

The measure carried and on March 13, 1909, Willey conducted the band's first concert. The first selection the band played was "March the Rifle Overture," by John Philip Sousa.

THE CITY CHARTER was revised in 1935 and the band was included in Section 263. Section 266 provides for the band's funds.

That first band was composed of 21 or 22 men, and at one time in the late 20s the band reached its greatest size—59 men. Today's group consists of 37 men.

Since that first concert, the Long Beach Municipal Band has played anywhere and everywhere the city has wanted representation—the Los Angeles County Fair in Pomona, San Bernardino's National Orange Show, the State Fair in Sacramento, Hollywood Bowl, the Coliseum, all the beach cities and the Tournament of Roses in Pasadena, to name but a few.

Willey's still around—and still full of fire. He lives in Hollywood now. He conducted the band for six years, after which he resigned. The baton was taken up in 1916 by Osa C. Foster; in 1923 by Herbert L. Clarke; in 1943 by B. A. Rolfe, originator of the Hit Parade; in 1945 by J. J. Richards; in 1950 by Eugene La Barre and in 1957 by Charles J. Payne, who is the conductor now.

PAYNE, 42, is a musician of high quality. He was born in Indianapolis and attended the Cincinnati College of Music. Upon his graduation, he began to amass a phenomenal amount of knowledge about orchestral and

symphonic work. A flier, he served in World War II as a flight instructor and Navy transport pilot. He's a wizard on piano, accordion, euphonium and trombone.

And here's another distinguished mark chalked up by the local musicians. The band has been broadcasting continuously over Long Beach radio since the early 1920s. It started on KFON which later became KFOX, and today is heard on station KGER.

A band can't play for all this time without some amusing music lore. There are plenty of chuckles and some graphic memories. Leigh Kennedy, the band secretary, can recall many of them.

There was the time when the band was playing in the old band shell at the foot of Locust Ave. in the Pike area. Liszt's "Second Hungarian Rhapsody" was on the music stands when a flier decided to commit suicide by diving his plane into the rocks of Rainbow Pier. There were only two people left in the audience—one in a wheel chair and the other on crutches.

AND THEN THERE was the night when, during a violent thunderstorm, the band was right in the middle of its concert. At the most dramatic moment of the "Tannhauser Overture," lightning struck the Jergins Trust Bldg.

The largest audience before which the band has performed was in the late 1930s when it played for an overflow crowd in the Coliseum at a big Shrine event. There were more than 100,000 people in the audience.

The smallest audience was on a rainy night when the band was concertizing in the Auditorium. When the curtain went up, there was one woman in the audience! She heard the whole concert, too.

Has it all been worthwhile? The bandmen think so. In their files they have hundreds and hundreds of laudatory letters and citations, some of them dating back 50 years.

The band's existence has been tested at the polls—the most recent

(Continued on Page 18)



Long Beach Municipal Band and Director Payne ready for a concert. The band has been called upon for many important and varied engagements.

Photo by Perry Brown

Eye for a Wiggle

Why is a fish willing to be lured into striking your live bait?

By Jack B. Kemmerer

DROP A BAIT FISH or minnow on a hook in the midst of millions of free-swimming minnows and the big fish will go for your minnow, ignoring the lush little tidbit snacks all around them. According to Dr. Raymond B. Cowles, university zoologist, it's because the odd and abnormal behavior of the fish on the hook singles the bait fish out from the normal population—he attracts attention and gets swallowed.

This one fact is the main reason why millions of people every year are able to lure a fish into striking their bait. The resultant fight and excitement in landing the fish is responsible for the largest single sporting hobby in the world and at the same time it has created an extremely large and important fishing industry.

SINCE TIME BEGAN, man has looked to the oceans, lakes and flowing waters for much of his food. The gathering of fish, lobsters, shrimps and other crustacea have furnished sustenance to people the world over.

Not counting sportsmen—who number in the millions—more than 120,000 fishermen work commercially in the United States in catching 4,000,000,000 pounds of fish each year. Fishing, of course, is an ancient occupation and important. It will become of even greater importance as man strives to increase his food supply to meet increasing world population.

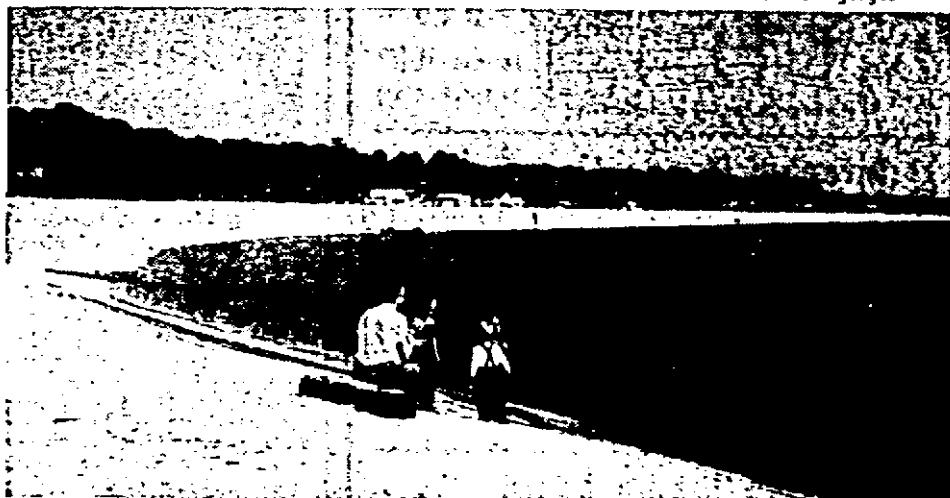
IN HUNDREDS of languages all over the globe are echoed the words: "I'm hungry." The growing hunger problem has reached such a point that two thirds of the world's population is underfed. The population today is estimated at 2,800,000,000 and is expected to reach 6,000,000,000 by the turn of the century. This rate of growth will exhaust all cropland resources on earth by the year 2000, experts predict.

With 71 per cent of the world covered by salt water, "farming" the oceans will be the only way left to feed the teeming billions of people.

Let's take a look at some of the ways we "farm" the waters of the world today.



Hundreds of thousands of youngsters across the United States spend much of their leisure in fishing. Hooks they use are descended from ancient man's stone "gorge."



Men and women of all ages fish from almost any spot where they can get a hook into the water. California was second in fishermen last year; Minnesota led all states.



Hubby tries his luck while his wife soaks up sunshine and reads the ads—probably looking for meat bargains in case his luck deserts him.



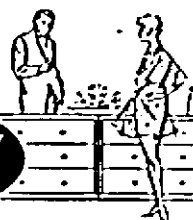
Fishing with a cast net is a familiar sight on the Gulf Coast and in Hawaiian Islands. Skill is needed to spread net, 18 feet in diameter.

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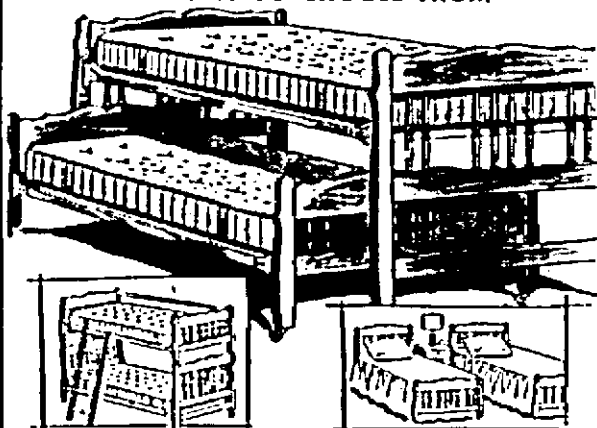
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Elaborate window dressings of antique satin and pure silk damask in lavish swags are indicative of the exquisite decor of the apartment of Mrs. Walter Smallwood.

IMPROVING TWO points beyond a shadow of a doubt is the attractive apartment of Mrs. Walter Smallwood, 3700 E. Ocean Blvd. First off, it graphically shows how an apartment, despite its necessarily conservative architecture, can achieve an outstanding degree of decorative individuality. But perhaps even more significant, this delightful residence establishes that there is still no more appealing setting for a woman than one furnished and decorated with an uncompromisingly feminine approach.

Assisted by a trained deco-

By Eileen Ball

rator, Mrs. Smallwood was able to use many delightful family heirlooms on her spacious second story dwelling. Small in scale, gracious of line, these antiques suit their petite blonde owner to a decorative "T." Showcased in a smart monochromatic setting of off-whites and champagne, these items pose a picture of femininity and charm.

Champagne colored walls are delightfully contrasted in color depth by rare Oriental rugs, the rich hues of which find their counterparts in the

dark wood frames of antique Louis XV and XVI furnishings.

Among these is a decoratively dainty—yet surprisingly comfortable—Louis XV sofa, its gently curved and carved frame elegantly upholstered in champagne velvet and matching silk damask. Velvet covers the front and sides, while the richly textured damask has been utilized for the down cushions and intricately button-tufted back. Over the sofa, a hand-painted and priceless antique Oriental silk kakimona hangs from the ceiling. To the right stands an off-white table in



Louis XV and XVI furnishings keynote the living room. Oriental art accessories also are prominent. Sofa is decorative, comfortable, with button-tufted back.



Victorian furnishings are important to the dining area of the Smallwood apartment. Windows open to spreading view.

the mood of Louis XVI, its tambour doors and simple carving subtly traced in gilt.

ACROSS THE ROOM stands another elegant provision for seating—a tuxedo loveseat covered in champagne textured linen and silk fabric, tasteful examples of Oriental art. Simply yet dramatically framed in gold-leaf molding, a trio of subtle Japanese prints shows off to supreme advantage in this setting.

At the far end of the living room is a small chord organ in dark mahogany; over it hangs a long, decorative oval mirror in matching wood frame. Nearby stands a distinctive decorator screen in the style of Louis XV which has been custom finished by the decorator in antique white, flecked with gold.

No description of this room could be considered complete without a word picture of the draperies—lavish, beautifully installed creations of champagne antique satin and pure silk damask. The latter has been employed for formally pleated and swagged valances which, from a ceiling level, provide fabulous accompaniment for the plainer, floor-to-ceiling, antique satin panels.

THE SAME WINDOW dressings are used in the dining alcove, an inviting area furnished with Victorian pieces in waxed dark woods. Sour-green, antique velvet upholsters ornate antique side chairs, all of which are dainty complements to a dropleaf table. A cut-crystal chandelier is effectively reflected in a cut glass and sterling epergne centerpiece that cascades an arrangement of artificial grapes.

A glimmering array of old silver, cut glass and antique china makes is displayed in a curved glass china cabinet. Across the room, a mahogany serving cart proudly shows off a sterling tea service and on the wall above is an ironstone lavabo trailing greenery. This is a charming spot to dine—with loveliness unlimited on the inside, a corner window providing a comprehensive view of the outside!

For a lively change of pace, the kitchen is provocatively decorated in Pennsylvania Dutch motif projected in tones of avocado green, citrus and blue. This color trio is stated in wallpaper used in the compact dinette area. Striped cafe curtains on gleaming brass rings add a note of gaiety that is nonetheless practical.

An Oriental rug completely covers the floor of the den, an area spectacularly curtained in diaphanous raw silk tiebacks that effectively frame a sweeping ocean view. This is a warmly intimate room—rich with the dark woods of a desk, chest and handsome open bookcases. A mahogany cocktail table glides up to dining table height at the touch of a fingertip. Standing, as it does, before an upholstered love-seat and across the room from the television, this on-the-spur-of-it dining spot invites a fun type of informal dining.

PERHAPS THE MOST outstanding feature, after all, of the whole apartment is the bedroom—a fittingly feminine scheme comprised of shell pink and white backgrounds. Pure white cotton velvet carpet and shell pink walls backdrop gently undulating, French provincial, antique white furniture traced with gold. A custom-designed bedspread of shell pink silk strea has been sculpture quilted in a dainty French floral motif. The same semi-sheer silk yardage has been utilized for draperies which are crowned with elaborately swagged, satin damask valances.

Accessories for the bedroom include ice pink boudoir pillows—whimsical little puffs of silk and satin daintily edged with ecru lingerie laces. Over the bed hangs a demure arrangement of antique valentines, the pastel and gold prints effectively framed in a narrow, gold-leaf moldings. Beside the bed is a Louis XV chair button-tufted in champagne silk damask. At the other side of the room is a diminutive Louis loveseat, its antique silver frame tastefully upholstered in ice blue silk brocade.

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2011 LONG BEACH BLVD. HE 7-0391
OPEN LABOR DAY

NOTICE
To Those Who Care to Save We Sell the Finest Cars That Money Can Buy at Reasonable Prices

\$25 DOWN
And Your Good Credit Drives Them Home

'55 FORD V-8
Stick, R. & H. Other Extras
A SHARPIE
\$899

'57 DODGE
Full Power Accessories
Air Conditioned
A DAZZLER
\$1799

'55 CHEV.
SPORT COUPE
R. & H. Auto., W.-W. BEAUTIFUL
Bel Air
\$1399

'56 PONTIAC
4-Dr. Star Chief
Loaded With Power
ACCESSORIES
\$1199

'57 CHEV.
V-8, Stick, R. & H.
BLACK BEAUTY
\$1499

'56 FORD "6"
Standard Trans. 2-Dr.
A BARGAIN
\$799

'53 CHEV.
Stick, Club Coupe
A STEAL
\$499

'55 BUICK
Century Sta. Wagon
All Power
ACCESSORIES
\$1399

'58 EDSEL
4-Dr. All Power Access.
A DREAM
\$1699

'55 PONTIAC
Catalina Sport Cpe.
A THRILL TO SEE
\$1099

NOTICE!
Every car we offer for sale is a top quality car for the year model and has been inspected in our own modern shop. Every car is guaranteed by law up to 100,000 miles or 24 months at time of sale.

KENCAR MOTORS
450 So. L.B. BLVD.
COMPTON HE 1-8884

MEL BURNS FORD CLEAN UP SALE!

ON ALL 1959 FORDS OVER 140 CARS TO CHOOSE FROM

ALL MODELS
2-Doors, Hardtops, Convertibles, Wagons and Thunderbirds.

YOU CAN DRIVE OUT TODAY IN A BIG 6-PASSENGER SEDAN with radio and heater and other extras, for only **\$16⁷⁵ PER WEEK** including all sales tax, license, interest charges. Also, insurance against accident, health and death.

WITH ONLY **\$299 DOWN** Cash or Trade Or, if you wish, a later down payment. Your monthly payments will be slightly higher.

IF YOU WISH, **100% Financing** AVAILABLE With Approved Credit **FINANCING LOW AS 4 1/2%**

\$25 Delivers Any New or Used Car ON APPROVED CREDIT

LEASE
A BRAND NEW 1959 FORD GALAXIE CLUB VICTORIA with Customomatic transmission, radio, heater, whitewall tires, power steering.
\$89.50 Per Month
Company or Individual 1959 FORD SAME PRICE WHEN THEY BECOME AVAILABLE.

OPEN LABOR DAY

MEL BURNS FORD
2000 Long Beach Bl.
HE 2-6954

CORMIER CHEVROLET CO.
The Savings Are **BIG**

At Long Beach's Largest Used Car Clearance!

PRICES YOU WANT TO PAY with **\$25⁰⁰ DOWN PYMT.** (with approved credit) and **READY TO GO**

'52 CHEVROLET 4-Door Sedan
Radio, heater. (PSS 509)
\$199

'54 CHEVROLET Bel Air 4-Door
Powerglide, radio, heater. Hurry for this one. (NYS 335).
\$599

'55 CHEVROLET 4-Door Sedan
"210" V-8 with radio, heater. Priced to sell. (MBC 645).
\$799

'55 BUICK Riviera Coupe
Dynaflo, radio, heater, power steering and brakes. (PIL 471)
\$899

'56 CHEVROLET 210 2-Door
6-cylinder, standard transmission, radio, heater. (MXG 302)
\$999

'55 OLDS Holiday 4-Door
Hydra-Matic, radio, heater, etc. (MYG 873)
\$1099

'57 CHEVROLET 2-Door Sedan
Popular 6-cylinder, standard transmission, all extras. (Stick 821).
\$1299

'57 DODGE V-8 Royal Lancer
Automatic transmission, radio, heater, Original, low mileage. (AVG 771).
\$1599

'58 PLYMOUTH Station Wagon
4-Door Suburban with Powerglide, radio, heater. One-owner. (Stick 7-107). Save hundreds of ...
\$1999

On Display at **CORMIER CHEVROLET CO.**
TWO BIG LOCATIONS
1090 LONG BEACH BLVD. at 11th St. — HE 6-5294
601 LONG BEACH BLVD. at 4th St. — HE 6-5295
Open Every Night 'til 10

JOHN M. STOKES OLDSMOBILE

'59 OLDSMOBILE CLOSE-OUT!

AND WE MEAN CLOSE-OUT!
THESE ARE THE '59 OLDSMOBILE PRICES YOU'VE WAITED FOR ALL YEAR!

CASH OR TRADE **\$199** Dn.
WILL DELIVER ANY CAR IN OUR ENTIRE STOCK

FOR EXAMPLE
1959 DYNAMIC 88 HOLIDAY SCENICOUPE



RETAIL SELLING PRICE\$4116
\$2895

CLOSE-OUT PRICE
Including: • Radio • Heater • Hydra-Matic
• Power Steering • Power Brakes • Tinted Glass
• Whitewalls • Deluxe Interior (LICENSE NO. PHJ 419)

J. M. Stokes' huge '59 Oldsmobile car stock will positively be cleaned out—Cleared out!—Sold out! This weekend! A selection of 60 1959 models must be cleared from our 5 1/2-acre lot this weekend! The '60 Oldsmobile is almost here! We must "clear the decks" of our huge car stock. To do this, we are actually cutting prices on all these cars to just over our actual factory invoices. Select from a big stock of "98's," "88's," hardtops, sedans, etc. Come early!—Come today!

FINE LATE MODEL TRADE-INS!

'54 OLDSMOBILE 98 HOLIDAY CPE. • Radio • Heater • Hydra-Matic • Power Steering • Power Brakes • Power Windows • Blue and Silver Paint Retail Selling Price \$1955 Close-Out Price..... \$895	'54 OLDSMOBILE 88 HOLIDAY CPE. • Radio • Heater • Hydra-Matic • Two-Tone Blue and Silver Paint • Matching Interior Retail Selling Price \$1895 Close-Out Price..... \$695	'54 OLDSMOBILE 4-DOOR SEDAN • Radio • Heater • Hydra-Matic • Full Factory Equipped Retail Selling Price \$1445 Close-Out Price..... \$1095	'54 PLYMOUTH 4-DOOR SEDAN • Radio • Heater • Original Finish • On-Lux Wheel Covers Retail Selling Price \$885 Close-Out Price..... \$595
'53 JAGUAR SALON 4-DOOR SEDAN • Powder Blue Finish • Matching Interior • Automatic • Electric Throttle Retail Selling Price \$1885 Close-Out Price..... \$795	'55 OLDSMOBILE 4-DOOR HOLIDAY • Radio • Heater • Hydra-Matic • Whitewalls • Power Steering • Power Brakes • 2-Tone Black and White Retail Selling Price \$1885 Close-Out Price..... \$1295	'57 SIMCA 4-DOOR SEDAN • Yellow and Black Finish • 6-Cylinder Engine Retail Selling Price \$1385 Close-Out Price..... \$995	'57 FORD CUSTOM "300" 4-DOOR • Radio • Heater • Fordomatic • 3-Speed Green Finish Retail Selling Price \$1885 Close-Out Price..... \$1295
'56 CHEVROLET STATION WAGON • Full Factory Equipped • 2-Tone Green and White Finish Retail Selling Price \$1885 Close-Out Price..... \$1395	'59 RENAULT DAUPHINE 4-DOOR • Heater • Coral Paint • Full Factory Equipped Retail Selling Price \$1885 Close-Out Price..... \$1495	'53 MERC. CUSTOM 2-DOOR SEDAN • 2-Tone Green Finish • Radio • Heater Retail Selling Price \$1885 Close-Out Price..... \$595	'55 BUICK 2-DOOR SEDAN • Radio • Heater • Dynaflo • 2-Tone Blue and White Retail Selling Price \$1885 Close-Out Price..... \$995

JOHN M. STOKES OLDSMOBILE BELLFLOWER

17150 S. LAKEWOOD BLVD., BELLFLOWER TORREY 7-1721

AUSTIN A-40
Limited amount of these beautiful Austin-Healeys left. Going at greatly reduced closeout prices.
PRICES START FROM JUST **\$1795** P.O.E.

AUSTIN-HEALEY

Your Name

(Continued from Page 4)
baptismal name Walter,
meaning "Army ruler."

Among these nicknames was
Wat. Wat.kins means "Son of
Walter." Old London baptis-
mal registers list the birth of
Jane Watkinnes in 1547. One
of the Watkins family coat-

of arms has three gold horse-
shoes on a red chevron across
a gold shield. Watkins de-
scendants were settlers of
Massachusetts in the mid-
1600s.

Send your name to La Re-
gina Rule in care of Southland
Magazine, Independent, Press-
Telegram, 604 Pine Ave., Long
Beach 12, Calif., for origin,
meaning and brief genealogy,
for reply only in this column.

Arnold E. Hagen INFORMATION FREE

("Information Free" is a
listing of booklets and/or ma-
terials available on miscel-
laneous subjects. All are free
for the asking. Write directly
to sources indicated. Each
source reserves the right to
withdraw its offer at any
time.)

AT YOUR SERVICE: This
leaflet includes a descrip-
tive catalogue of dog litera-
ture published by and avail-
able without cost (with ex-
ceptions noted) from the
Gaines Dog Research Center.
Certain of the publications
are intended for pet dog own-
ers, others for dog breeders,
and still others for members
of both groups.

Gaines Dog Research Cen-
ter, Dept. IF, 250 Park Ave.,
New York 17, N.Y.

**SANTA BARBARA MAGA-
ZINE:** This 32-page weekly
publication tells about the
famed Southern California
coastal resort city, noted for
its Spanish architecture,
beautiful beaches, fine motels
and hotels, shops and restau-
rants. A fine vacation guide,
or a guide for those wishing
to set up a home in Santa
Barbara. Send for your
sample copy today.

This Week in Santa Bar-
bara, Dept. IF, La Rincnada
Bldg., 205 E. Carrillo St.,
Santa Barbara, Calif.

**77 WAYS TO USE MAGIC
MARKER:** In this booklet are
77 ways to use Magic Marker,
for home, business, industry,
art, education, hobbies. There
are hundreds more you'll soon
discover for yourself.

Speedy Products, Inc.,
Dept. IF, Richmond Hill 18,
N.Y.

NISSEN TRAMPOLINES:
Whether you're in Bermuda
or Germany... India or Italy
... you'll find Nissen Tramp-
olines playing a part in the
gymnastic programs of col-
leges and schools, clubs and
the armed forces. This infor-
mation brochure contains
many photographs and facts
that will interest you.

NISSEN TRAMPOLINE:
Company, Dept. IF, 215 A
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SAUDI ARABIA POSTERS:
Today there are 2,000 Amer-
ican youngsters living with
their families in Saudi Arabia.
Their fathers are oilmen.
Being right on the spot like
this, they have a real oppor-
tunity to learn much about
the Desert Kingdom and its
people. Send for the follow-
ing informative posters to
find out the latest up-to-date
information about this an-
cient and historic area:

(1) Saudi Arabia: A large
map illustrating the important
locations of this country.

(2) The Useful Camel: This
poster contains some excel-
lent photographs and drawings
(Continued on Page 12)

LUXURY AT LOW COST



SHATTER PROOF TUB ENCLOSURE

NEW...SAFE...BEAUTIFUL!

Accident and Child-Proof

Enjoy cool, refreshing showers in complete safety!
Solid aluminum frame with heavy duty shatterproof
ply safety panels ends risk of accidents, keeps
bathrooms "puddle-free." Practical, too—no digging
showers certain to cure for—no mildewing. Choice of colors.

INTRODUCTORY OFFER

2 DAYS ONLY

SAVE 50%

*EASY PAYMENTS *\$5 PER MONTH *5-YEAR GUARANTEE

MAIN OFFICE AND SHOWROOM, 611 W. MANCHESTER AVE. 1/2 Block West of Harbor Freeway



\$39⁹⁵
with **FREE**
installation!

FREE MEASURE
& INSTALLATION

Arctic Model

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\$79⁹⁵

Other
Models
Proportionately
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CALL COLLECT

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After Hours & Sunday Pleasant 9-1159
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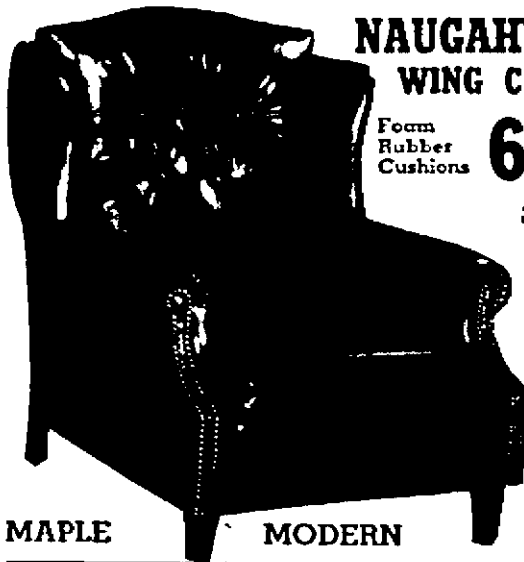
BETTER BUY AT ASSOCIATED

FOR QUALITY CONSCIOUS PEOPLE WHO WANT THE MOST FOR THEIR MONEY

7 DAYS A WEEK
OPEN

Mon. & Fri. Till 9 P. M.

LARGEST SELECTION OF CHAIRS IN LONG BEACH



NAUGAHYDE WING CHAIR

Foam
Rubber
Cushions

69⁵⁰

All Colors to
select from.
Purchased
in same
quality
construction.

MAPLE

MODERN

ALL WOOL BROADLOOM CARPET
A fine quality carpet in a beautiful range of colors. Not a special but a real
good value. **4⁹⁵**

SPICE DINETTE SET
Round table with laminated plastic top. Bronze finish. Four lovely chairs
to match. **69⁹⁵**

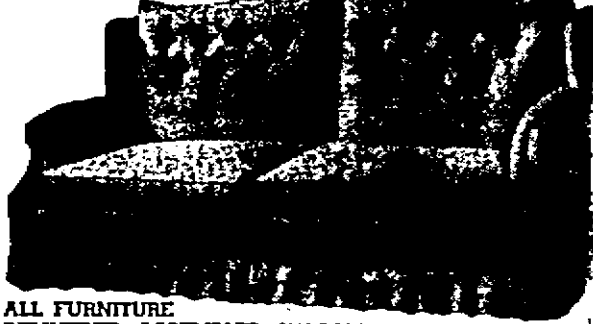
DECORATOR CHESTS
A chest that is adaptable to any room, comes in black and gold and white
and gold. 31" high. 39" wide. 7 drawers. **39⁹⁵**



**ASSOCIATED
FURNITURE
WAREHOUSE**

HIGH BACK WING SOFA

Foam rubber cushions, deep comfortable seat-
ing with a back that really supports you.
Beautifully tailored in your choice of fabric and
color.



139⁵⁰

ALL FURNITURE
DELIVERED, ASSEMBLED, INSTALLED FREE

COLONIAL CLOCK

Charming clock
that will add an
old fashioned fla-
vor to any room.
16" in diameter.

12⁹⁵



**EASY TERMS
FREE DELIVERY**

From Orange County
Come to an Orangehorse, which is
South St. in Long Beach.

363 SOUTH ST.
Come to 1000 Block on ARAHPC, then
3 blocks West.
GARfield 3-5491

TABLE LAMPS

CHOICE
COLORS

139⁵⁰



- Silk Shade
- Rock
Maple
- Milk Glass
- UL
Approved
- 3 Way
Socket

**2
FOR
27⁵⁰**

TV

KNXT Channel 2 KABC Channel 7
KTLC Channel 5 KHJ Channel 9
KRCA Channel 4 KTTV Channel 11
KCOP Channel 13

SUNDAY, SEPTEMBER 6, 1959

- ALL NIGHT**
9—Movies
8:00 A.M.
2—Lamp Unto My Feet
8:30
2—Look Up and Live
5—In God We Trust
9:00 A.M.
2—Light of Faith
4—The Big Picture
4—Movie: "Paper Gal-
lows," Dermot Walsh
(50)
7—Western Movies (to 12)
9—Movie: "Swing Time,"
Fred Astaire, Ginger
Rogers
11—Movie: "For You I Die,"
Cathy Downs
9:15
13—Latin American Vacations
9:30
2—Camera Three: "Early
Ballads"
4—Movie: "Amazing Mr.
Williams," Melvyn
Douglas, Joan Blondell
13—The Christophers
9:55
2—Harry Reasoner, News
10:00 A.M.
2—Teleplay: "Once to Every
Woman," Teresa Wright
5—Home Buyers' Guide
13—Johnny Mack Brown:
"Prairie Express"
10:30
2—This Is the Answer
9—Charles Boyer Teleplay:
"Madeira, Madeira"
11—The Jack Lalanne Show
10:45
4—Movie: "Just Before
Dawn," Warner Baxter
11:00 A.M.
2—Young Audiences
(Music), David Randolph
5—Movie: "In Our Time,"
Ida Lupino, Paul Henreid
(44)
9—Charles Boyer Teleplay:
"Magic Night"
11—Great Churches: First
Presbyterian (Gardena)
13—Church in the Home
11:30
2—Out of This World (Sci-
ence), Dr. Daniel Q. Posin
9—Movie: "Notorious,"
Cary Grant, Ingrid Berg-
man
12 NOON
2—Television Journal, Alex
Rundman
4—The Catholic Hour:
"Don't Prohibit in Hell
and Heaven"
7—770 on TV
11—John Wayne Western:
"Blue Steel"
13—Movie: "Cassidy," Tony
Martin, Yvonne de Carlo
12:30
2—Viewpoint, Bill Stout:
"Propaganda Warfare"
4—This is the Life
5—Garden Auction Center
7—Faith for Today
1:00 P.M.
2—World of Sports
(Color) Faith of Our
Children, Colleen Town-
send Evans
5—Movie: "Mildred Pierce,"
Joan Crawford (45)
7—Gordon's Garden
9—Movie: "Public Enemy,"
James Cagney, Jean
Harlow
11—Dan Smoot Reports:
"Are Comics Human?"
1:15
11—Cal's Corral
1:30
2—Pro Football (tape):
Browns at Rams
4—Brit. Movie: "Hundred
Hour Hunt," Anthony
Steel
7—Message of the Master
2:00 P.M.
7—The Whistler: "Borrowed
By-Lace," Arthur Franz
13—Johnny Mack Brown:
"Back Trail"
2:30
5—Hot Rod Races, D. Lane
7—Johns Hopkins File No. 7
"Singing Statues"
2:45
9—Movie: "Back to Bataan,"
John Wayne (45)
3:00 P.M.
4—Foundation for Judg-
ment: M. St. Mary's
7—Open Hearing: Sec.
James P. Mitchell
11—Buster Crabbe Western:
"Border Badmen"
13—Movie: "Three Desperate
Men," Preston Foster
3:30
4—(Color) Feitelson on Art
7—Eisenhower's Second
Crusade in Europe
4:00 P.M.
2—Extra Point, Bill Keene
4—Film
7—College News Confer-
ence: James B. Carey
7—Movie: "Twin Beds,"
Joan Bennett, George
Brent
4:15
2—Film Featurette
9—Movie: "Berlin Express,"
Merle Oberon
4:30
2—Cavalcade of Books,
Lorita Baker Vailley
4—Cnl. Report, Bob Wright:
"Population Increase"
7—Buster Crabbe Western:
"Lightning Raiders"
13—Boys' Town, Perry Como,
Pat O'Brien, Irene
Dunne, Lawrence Welk
5:00 P.M.
2—First Meeting (Books)
Turnley Walker, "Mrs
Bridge"
4—Briefing Session:

- 8:30
4—Dragnet, Jack Webb
7—Lawman, John Russell
8:45
9—Criswell Predicts
11—Movie (8:50): "Camille,"
Greta Garbo, Robert
Taylor
9:00 P.M.
2—G-E Theater (repeat):
"The Indian Giver,"
Boris Karloff, Jackie
Coogan
4—(Color) Chevy Chase, Janet
Blair, John Raitt, Eddie
Foy, Shari Lewis, Rose-
marie
5—Teleplay: "Her Crownin'
Glory"
7—Colt 45, Wayne Preston
9—Call Mr. Anthony
13—Dan Lundberg Show:
"Liquor Pricing"
9:30
2—Alfred Hitchcock (repeat):
"A Dip in the Pool,"
Keenan Wynn, Fay Wray
5—Bill Baker, Alan Hale
7—Deadline for Action,
Dane Clark
9—YFA Theater: "Casi-
ablanca," Humphrey Bog-
art, Ingrid Bergman
13—Rev. Oral Roberts
10:00 P.M.
2—Richard Diamond, Pvt.
Detective (repeat)
4—Loretta Young (repeat):
"The Portrait," Miss
Young, Richard Garland
5—Weekend Wrap-Up
13—Voice of Calvary
10:30
2—What's My Line, J. Daly
4—Movie: "A Song to Re-
member," Merle Oberon,
Cornel Wilde, Paul Muni
(Chopin)
5—Movie: "Station Road,"
Ronald Reagan (47)
7—Meet McGraw, F. Lovejoy
13—O. L. Jagers
11:00 P.M.
2—News Special, Ed
Fleming
7—Teleplays (four)
9—Teleplay: "Trudy," Juan
Fontaine
11—Sunday News, Bill Welsh
11:15
2—Movie: "Hobson's
Choice," Charles Laugh-
lin
11—Memory for Fun, Profit
11:30
9—Teleplay: "Man in the
Cellar," Charles Boyer
13—Late New Wrap-Up
1:00 A.M.
2—Douglas Fairbanks Thre:
"The Apples"

MONDAY, SEPTEMBER 7, 1959

- 7:00 A.M.
2—Captain Kangaroo
4—Tuday, Dave Garroway
7:45
2—Grant Holcomb, News
8:00 A.M.
2—Kingdom of the Sea
8:30
2—Our Miss Brooks
11—Trouble with Father
8:45
7—Chet Millani
9:00 A.M.
2—On the Go, Jack Linkletter
4—Dough-De-Mi, G. Raybrn
5—Red Row's Cartoons
11—Check It with Chambers
9:30
2—The Sam Levenson Show
4—Treasure Hunt, J. Murray
5—Red Rowe Show
7—Teleplay: "Honeymoon"
11—The Jack Lalanne Show
10:00 A.M.
2—Love Lucy, Lucille Ball
4—Price Is Right, Bill Cullen
7—Chuck's Cartoons
11—Movie: "Reunion in
France," Joan Crawford,
John Wayne
10:30
2—Top Dollar, Jack Narz
4—Concentration, H. Downs
11:00 A.M.
2—Love of Life
4—Tie-Tac-Dough, B. Wendell
5—Romper Room
7—Married Joan, J. Davis
9—Adults Only, Lloyd Simon
11:30
2—Search for Tomorrow
4—It Could Be You
7—Teleplay: "Blind Man's
Bluff"
9—Gene Autry Movie:
"Oh Susanna"
11:45
2—The Guiding Light
12 NOON
2—News: Movie (12:05)
"Laura," Gene Tierney,
Dana Andrews, Vincent
Price
4—Queen for Day, J. Bailey
5—Uncle Luther (cartoons)
7—Across the Board
11—Sheriff John J. Rovick
12:30
4—Blondie, Arthur Lake
7—Pantomime Quiz, Mike
Stokey
13—Latin American Vacations
12:45
9—Movie: "Lary Luck,"
Cary Grant, Laraine Day
13—Industry on Parade
1:00 P.M.
4—Young Dr. Malone
5—Movie: "Passage to
Marselle," Humphrey
Bogart (41)
2—Extra Point, Bill Keene
4—Film
7—College News Confer-
ence: James B. Carey
7—Movie: "Twin Beds,"
Joan Bennett, George
Brent
4:15
2—Film Featurette
9—Movie: "Berlin Express,"
Merle Oberon
4:30
2—Cavalcade of Books,
Lorita Baker Vailley
4—Cnl. Report, Bob Wright:
"Population Increase"
7—Buster Crabbe Western:
"Lightning Raiders"
13—Boys' Town, Perry Como,
Pat O'Brien, Irene
Dunne, Lawrence Welk
5:00 P.M.
2—First Meeting (Books)
Turnley Walker, "Mrs
Bridge"
4—Briefing Session:



Tele-Vues

by TERRY VERNON

Take a \$10 dog, a 9-year-old boy, add some production know-how, good scripts and supporting cast, and you have a show that has been a TV favorite with young and old for the past 5 years and re- turns tonight at 7 on (2) under the title of "Lassie".

The dog, a movie veteran long before the TV tube took over at home, is a male col- lie was given to trainer Rudd Weatherwax in lieu of pay- ment of a \$10 training bill. The puppy barked at cars so the owner wanted it trained to stop. Later the owner de- cided he liked the peace and quiet so told Weatherwax to keep the dog.

The boy, Jon Provost, is one of the nicest people in showbiz... always a gen- tleman, 100 per cent all-boy, an amateur magician and proving to be a real trouper. He lives in Pomona in un- pretentious normalcy.

Hugh Reilly and June Lock- hart are back as the parents and first story deals with a new refrigerator that replaces the old ice box. It doesn't sit well with Lassie until Timmy works out a scheme... and is injured.

DAYTIME BRIEFS
Medieval melodies will ring through "Camera Three" (2) at 9:30 a.m. as a trou- badour, five knights and three ladies present old ballads... Rams-Browns game taped Sat- urday night for (2) at 1:30 p.m. Secretary of Labor James P. Mitchell on "Open Hearing" (7) at 3 p.m. "Eisenhower's Second Crusade in Europe" on (7) at 3:30 p.m. covers his trip... James B. Carey, veep of the AFL-CIO, on "College News Confer- ence" (7) at 4 p.m. to discuss the Khrushchev visit to America... Dr. Richard H. Klemmer, American Institute of Family Relations, on "Cav- alcade of Books" (2) at 4:30 p.m. discusses his new book, "A Man for Every Woman"... "Africa in Ferment" is the topic for "Briefing Session" (4) at 5 p.m. with experts on the Dark Continent taking part... Gen. Jimmy Doo- little, who led the raid on Tokyo, is interviewed by "in- quiry" (2) at 5:30.

FM STATIONS
KLOS 97.1
KFI 97.3
KFI 97.5
KFI 97.7
KFI 97.9
KFI 98.1
KFI 98.3
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Cotton Ball Set Friday

Once again the Ebell Junior annual Cotton Ball is just around the corner. Friday is the day set for the colorful affair which opens the fall social season.

Pink and white cotton candy cones made of angel-hair will be centered on each table at the Petroleum Club, while pink crepe paper streamers will add the final touch. At the entrance of the club a gigantic pink cotton cone will serve as a welcome. Decorations have been planned by Mrs. James A. Cone and her committee.

Music from 9 p.m. to 1 a.m. will be furnished by George Laughlin's orchestra. Tickets may be obtained at the door, according to dance chairman Mrs. James C. Hateley Jr. Proceeds from the Cotton Ball, to which the public is invited, will benefit Ebell Juniors pet philanthropy. Last year they equipped and furnished a children's playroom in Long Beach Memorial Hospital.

PRECEDING the festive dance are many cocktail parties in homes of members. Mr. and Mrs. John W. McCutcheon will entertain at 6500 Bacarro St. Mrs. McCutcheon will greet guests in a beige linen sheath dress with a lace bodice. Guests include Messrs. and Mmes. Harold Hirst, Dale Dalton, Gayle Houser, Harry Stafford, Bill Seils, Glenn Giffin, Loren Welty, Ed Othman and Howard Mewes.

Another gathering will take place at the home of Mr. and Mrs. D. W. Woepse, 2661 Woodstock Rd., Los Alamitos. Mrs. Woepse will be wearing a mint green and lavender print sheath dress with matching shoes. Bidden are Messrs. and Mmes. James C. Hateley Jr., N. R. Seirup, J. G. Oswald, T. H. Epperson, Dean Davidson, Milo Hunt, D. Warner, P. L. Dugmore, S. M. Price, S. R. Lindstrom, J. H. Glascock, W. M. Bruce and R. E. Bruce.

A large group of friends will attend the party given by Mr. and Mrs. William T. Blackwell Jr. at 6501 Espanita St. Guests are Messrs. and Mmes. Glen L. Barnes, F. M. Manuel, H. C. Dixon, Tom Harrison, Burl McColm, L. J. Broussard, Zeddie Marsh, V. H. Matthienson, Ed Rooth, M. A. Metcalf, Rex Roth, Harold Cox, Dick Lewis, W. C. Abrams Jr., Les Hilburn and Ray Adams Jr.

Mr. and Mrs. James J. Gardner will entertain the new provisional members of Ebell Junior in their home at 121 St. Joseph Ave. Mrs. Gardner will be wearing a white organza dress with a cumberbund of red roses.

THE MILO L. Meylinks and the James A. Torreyes have bidden a group to the Meylink home, 3109 Rutgers Ave. Guests will be Messrs. and Mmes. Tom Welsh, Ed Mee, Harold Wick, George Royse, Jim Myl, D. K. Mitchell, William McDonnell, Allen Kenady, Norman Hasting, Larry Gezelius, Fred Schiels, Paul Ziegler, Jack Allen, George Riley, Jack Cheak and Herb Hofacker.

Another merry gathering will take place in the home of Mr. and Mrs. William Cole, 5421 Olela St. Guests include Messrs. and Mmes. Harry Schildwachter, Orville Paul, Eugene J. Long, Robert Ray, William Dalesi, George Hennigh, James Baugh, Carl Hagg, Matt Worsham, Clinton Evans, Curtis Straub, Ray Green, R. L. Coltrane, I. S. Runolfsson and Kurt Runolfsson.

Mr. and Mrs. Vernon Lewis have asked a group of friends to join them in their home, 375 Park Ave. Mrs. Lewis will wear a pale lavender cotton silk princess-style dress with a bouffant skirt as she greets guests Messrs. and Mmes. Patrick Phelan, Frank Fishbaugh, Howard Bombard, Edward Cope, James A. Cone, Doug Watland, Rob-



COTTON BALL HERALDS FALL SOCIAL SEASON

Admiring cotton cones which will serve as centerpieces at dining tables in Petroleum Club Friday for Ebell Junior's annual Cotton Ball are participating members, from left, Mmes. John B. Dixon, George Spradling, Larry Reed and Pat DeRosa. Gigantic pink cotton cone at club entrance will set theme for this first major fall social event. Proceeds go to Memorial Hospital.

Women

Independent Press-Telegram

LONG BEACH 12, CALIF. SUNDAY, SEPT. 6, 1959 SECTION W



ORIENTAL THEME FOR SUPPER PARTY

When guests arrive at home of Dr. and Mrs. Mulford Smith, 1041 Amelia Dr., Wednesday evening for cocktails and buffet supper, they will be greeted by warm glow of Japanese lanterns swaying in breeze and by tables centered with vari-colored hurricane lamps. Planning annual get-together of sustaining members of Junior League, when husbands and escorts will be guests, are, from left, Mmes. Floyd Todd, James W. Wood, Mulford Smith and Clare Hamman. Mrs. Wood is sustainer's president.—(Photos on page by Staff Photographer Joe Risinger.)

Beautiful View but No Time for Stargazing

By JOYCE KENT

Property owners with a view of distant shoreline or flickering light patterns know the value of a clear day or evening—especially if guests are due.

Even more concerned with clear weather is Virginia Elwell, who eight hours a day entertains from a tower with a four-way view. Her guests are pilots of aircraft—two-place trainers to DC8s—and her job is to get them off the ground and into the air, or out of the air and onto the ground with the least possible delay. Clear weather helps.

ONE OF ONLY a handful of women employed by Federal Aviation Agency in tower control work throughout the nation, Mrs. Elwell has been at her post in Long Beach Municipal Airport for 13 years and is its senior controller. She has 37 male counterparts in the tower, 12 of them journeymen controllers. The others have assistant or trainee status.

Mrs. Elwell, a native of Long Beach and graduate of Wilson High School, completed her education during the war years, graduating with a major in art from UCLA. Prepared for teaching, but not feeling a true aptitude, she attended a government-conducted training program for women in traffic control in Santa Monica. She trained for eight weeks in regulations governing flight before taking on-the-job

training in Los Angeles Airport tower. She served out the war in the tower at Santa Barbara Marine Corps base, coming back to Long Beach in 1946 where she has served since.

IN THE EARLY years of control work, light guns and flags sufficed, she says. Today's high air speeds and increased traffic, however, have brought radar and myriad other electronic marvels to make flying safer, but certainly more complex for the tower operator.

LONG BEACH tower reaches its traffic peak on weekends, says Mrs. Elwell, with as many as 1,200 individual operations handled in a 12-hour period from the tower's six positions.

Biggest single requirement for the job is judgment, she says, while intuition and a sense of humor also help. While most jobs allow a margin for the human element, no such margin exists for tower operators.

"Your judgment is responsible for the lives of many people," she will say. "One mistake in judgment and it's all over."

EACH TOWER position—a journeyman must be proficient in all—handles a separate facet of landing or takeoff procedure, and it is the operator's responsibility to keep traffic on the airport's five runways moving as rapidly as possible while mentally considering aircraft speed, distance out, time and rate of closure. Higher flying elevations also must be considered.

The field in rush hours becomes a giant jigsaw puzzle as planes, at the rate of three to five minutes apart, are maneuvered off and on the field. Then, just when things are running smoothly, Mrs. Elwell says, a call will come in that a DC8 must use the diagonal runway that stretches across the center of the other four runways.

"That is when the job really gets frantic," she claims, "and we begin to watch closely for operator fatigue."

WHEN WEATHER is

DURING a morning spent

(Continued Pg. W-3, Col. 4) (Continued Pg. W-2, Col. 6)

Love in Russia Is for Common 'Good'

By MARIE W. RIDDER
Washington Bureau

MOSCOW — "What's all this about love?" asks a current Russian magazine. "Does that gentle feeling change with the development of society?"

Like everything else in the Soviet Union, love must be related to the common "good." The article, for example, tells its readers: "Now that the motherland of socialism has reached maturity, we can look forward to a better life and better love," thus putting love in approximately the same category as the production of meat and butter.

Whatever may be the thoughts of young Russian men and women, the authorities do their best in Russia to put the tender feeling of mutual attraction into the context of dialectical materialism and proper communist historical perspective.

Love in the Soviet Union changes along with the economy and presumably the political line, or so we are told by the magazine. "In the first turbulent years of the Revolution, we were restoring our economy... there was something ascetic in the approach to moral and ethical problems, but today we live in a different age."

THAT THERE has been a change in the Russian approach to love and marriage is obvious. Many of the standards which now are praised as good and worthy would, in the early days of the communist regime, have been denounced as bourgeois and counter-revolutionary.

Nowhere has the change been more decisive and more marked than in the matter of divorce. Back in the 1920s and 1930s couples who didn't — or thought they didn't — get along simply sent a postcard to the nearest divorce registrar and announced their intention to sever their union. That was all there was to it. The solidity of family life was considered merely

a hangover from old-fashioned reaction.

Apparently, though, the quickie divorce system did not work for today it is almost impossible to get a divorce in the Soviet Union. The couple which wishes to dissolve its marriage must take the matter to court and the case is adjudicated by a jury.

In addition to the unpleasantness of fighting family battles in the public court before one's neighbors, the chances of winning a divorce are remote, for the party line these days is to ennoble and maintain the family. Juries are not liberal in consenting to divorce, so that only in extreme cases do people make the effort to get one.

A Soviet registrar explained the reason for the deliberately difficult divorce procedure. "We find marriage lends stability to Soviet society."



TOWER TO AIRCRAFT—

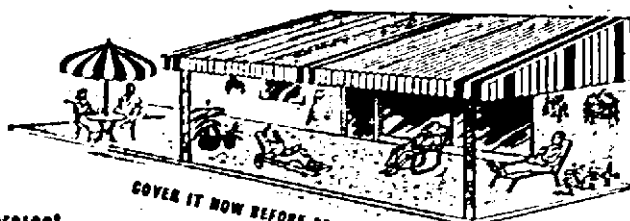
Virginia Elwell, senior traffic controller at Long Beach Municipal Airport tower, gives landing instructions to incoming plane via high-frequency radio-telephone. Mrs. Elwell has been at her Long Beach post 13 years.

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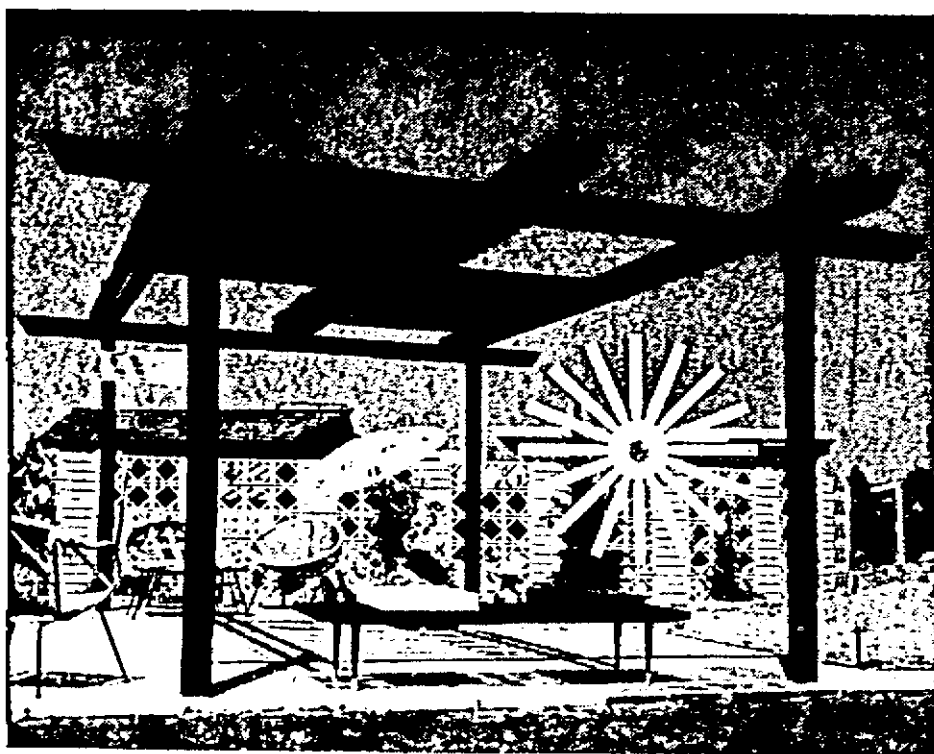
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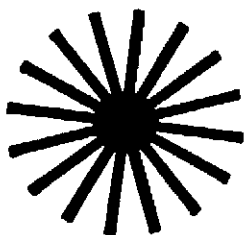
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(Continued from Page 10) illustrating how the camel has served man.

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(Civic organizations, government agencies and industrial firms are encouraged to submit material for consideration for use in this column. Send material to Arnold E. Hagen, Information Free, Box 866, Hawthorne, Calif.

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The Wild Waves Say

By IOLA MASTERSON

NOW HEAR this and sing Lohengrin. In fact, put a long play on your hi-fi of romantic music because Vernes Bryant and Art Orr were married Friday at an intimate family ceremony. There has been a love affair blossoming for some time, of course, but the vow exchange will come as a distinct (and very pleasant) surprise, we warrant, to many a far-flung friend.

After a brief honeymoon at Rancho Santa Fe, the newlyweds will be at home in their Belmont Heights home—probably by Tuesday.

IF THEIR name wasn't Irish, Lillian and Leland could never have switched travel plans the gay, prinkish, wink-of-an-eye way they did. Seems they were planning a trip to Alaska and while at their travel agents to complete arrangements decided to join the tour to Europe instead. This was on a Monday and four days later, complete with new passports, they were ready to travel.

Now they are home again after three months of wonderful memory harvesting in continental nations. Incidentally, they bumped into Grace and Wall Hoffman in Berlin and had time for a quick, satisfying visit before the Hoffman's plane whisked them away.

THE SILVER. Isn't furnishing on Hertha and Ed Duckhardt's wedding anniversary very fast? They noted their 25th with a gay-to-a-tete dinner Tuesday (actual date) and will continue to celebrate with a flying vacation in Hawaii beginning Sept. 15. A first trip to the islands, they'll stay at the Waikiki Biltmore in Honolulu.

TEEN-AGE daughters (39 of them) of Assistance League members, with their mothers and grandmothers, had a brunch at the league clubhouse last Monday with the result that the teeners decided they'd like to form a Junior auxiliary. They'll meet again at Marian Ricker's home next Saturday for a swim and decide-on-a-name party. Isn't it too bad someone else already is using the name Junior League? It would have been a natural. However,

Monday's chat and munch chairman, Dorothy Holmquist, was aided by Mrs. Ricker, Jerry Green, Ruth Van Derhoof, Ann Molina, Hart Davis, Irene Malone, Ann Yunker and Emily Persons.

Hmmm. This warring fever kind of gets to you.

Let's see... Little League? Girl's League? No. Those have been done, too. Lasso League? Filly Federation?

GEORGE GREEN carried on something fierce last Saturday. In fact, for awhile, Green turned the air blue when neighbors Peg and Lee Leatart, in collaboration with his wife Bess, tore down the fence dividing their back yards to make room for the throng of reception guests following Gayle Leatart's wedding to Lt. John Sterling.

"Unhand those pickets," roared George to no avail, "or the Myrtle Avenue Mob—er, Improvement Assn., will cancel my membership!"

This is the sort of behind the fence doing you never read in the formal write-ups, but sometimes we're tempted. We understand George brightened up considerably later, however, when he discovered how accessible the cake and punch were with the fence down. In fact, he sounded just as fierce, in reverse, when the fence went back up. There was some cake and punch left, you see. Besides, except for the fence parl, there isn't a word of truth in this!

YOU'LL see more people you know in Honolulu than a suburb of Long Beach, according to Capt. Bob Zelsdorf and his ought to know, flying, as he does, as a regular commercial airlines pilot on the Hawaii run. (Do people actually get PAID for such work?)

On recent trips Bob has run into Al Gately, Trans-Pacific racer, "Chuck" Kober, who lives one house away from the Zelsdorfs in Long Beach, and his latest dinner engagement in Honolulu was with Jeanne and Mike Salta and their five youngsters.

The Saltas, to complete the picture, were due to fly back to the mainland this week and be here by now.

Giving Bob competition in the travel department is the other half of the team, Vley, who returned not long since from a week of shopping and convention of "Clipped Wings" (UAL stewardess alums) in New York. Then when Lois Zelsdorf (Wilson High counselor) forced herself off the boat after a terrific South Pacific cruise you'd think they'd settle down to compare travel notes, wouldn't you? Shucks, no. Vley and Bob went to Glen Ivy Hot Springs and Lois couldn't wait to take off for Lake Tahoe!

AFTER every Labor Day speedboat regatta at Marine Stadium (and all the other big ones, too) racers and wives of the So. Cal.

Speedboat Club go, en masse, to some attractive dispensary for a celebration drink—always a Rooster Tail. Why that? That's what the spray kicked up by a racing boat is called. Now the gimmick is this, we're told. If the bartender doesn't know what a Rooster Tail is the gang moves out, en masse, and goes another place—and another and another, if need be. To keep this mass exodus from getting out of hand tomorrow we'd like to drop a hint to the measure, mix and wiplo boys. A Rooster Tail is a coke high made with gin.

GUESTS at Florence and Orville Cole's home will be invited to step onto the island of Hawaii and "visit" our 50th state next Saturday when the Coles entertain at their traditional, always wonderful, hula cocktail buffet. They'll rig up that well known island in their pool to symbolize our famous latest and during party hours those who wish to travel actually may do so, in a miniature but merry sort of way.

Asked to assist have been Maxine and Dr. Leo Bach, Verna and Larry Collins, Anabel and Dr. Ben Parks, Tess and Francis Husey, Lulu and Dr. Alex Kadavy and Janice and Dr. Clifford Cole.

P.S. At family barbecue Wednesday, Orville tangled with baby's stroller whilst carrying plate of such good stuff he chose to fall rather than let food spill. Result: one fractured elbow (left), one cracked hip bone (left). But he'll be at hua, you can count on that, reigning in a flower bedecked wheel chair. Currently he's at St. Mary's catching up on his reading!

FINEST thing to happen to silver since Lucky Baldwin was the 25th wedding anniversary party given for Virginia and Wes Storrey by a fivesome of friends at the home of Vera and Bob Hendon, 435 Flint Ave. Co-hosts were Phyllis and Rex Schulz, Mary and Harold Skewer, Dorothy and Tony Bell and Raynola and Ray Beavers. It was a champagne punch reception with a surprise twist. The Storreys weren't informed just who the guests would be and for a good reason. The hosts invited friends from all along the years which kept Virginia in a constant state lullaby between tears and laughter and Wes shaking hands and grinning like head man at an Elks' reunion. Following the reception the honorees and hosts slipped away for a quiet dinner at Allen Center.

REPORTING that their biggest jolt was the Yellowstone earthquake, Joyce and John Dixon and daughters returned home from a month's tour of the great Northwest and West. Seems they had been at Old Faithful Inn and left the very afternoon of the big rumble. Even so they had all of Mother Earth's rock-a-bye they cared to experience. Less exciting but more appealing were such straddler spots as Victoria, Banff and Lake Louise, Calgary, Glacier, Sun Valley, Reno and Tahoe.

Emily Jowell Tent Cancels Meeting

Emily R. Jewell Tent 15, Daughters of Union Veterans of the Civil War, will not meet Monday because of the Labor Day holiday. Granddaughters Club will meet Friday in the home of Frances Franklin, 740 E. Wardlow Rd. Luncheon will be served at noon with Mildred Merrill as cohostess.

Public Invited

The public is invited to a card party to be given by St. Anthony's Altar Society Monday at 8 p.m. in Catholic Center, 6th St. and Alamitos Ave. Bridge, pinocle, 550 and canasta will be played; refreshments will be served.



Mrs. Ronald Cree Pillsbury

Sentiment Reigns at Wedding Rite

Selecting his parents' wedding date as his own, Ronald Cree Pillsbury Monday claimed as his bride, Susan Ann Weisel of La Habra at the altar of Whittier's St. Matthias Episcopal Church.

The Rev. Albert E. Jenkins officiated at the double-ring ceremony uniting the son of Dr. and Mrs. Stirling Gainer Pillsbury, 4035 Country Club Dr., with the daughter of Mr. and Mrs. Peter John Weisel of La Habra.

Sentimentality further was added to the vow exchange as the bride, wearing the heirloom bridal gown of her paternal grandmother, was escorted to the altar by her father.

HER FRAGILE 60-year-old dress was fashioned of fine white lawn and lace, with high-necked lace yoke and sleeves. The floor-length skirt, slightly gathered, ended in a brief train. Her short veil of illusion net was held by a cap of imported white flowers and she carried a cluster of lilies of the valley.

Identical dresses of beige satin with matching headpieces and shoes were worn by bridal attendants, Miss Caroline Newton, maid of honor, and Misses Helen Harris and Kathryn Heardt, bridesmaids. Their cascade floral arrangements held tuberous begonias in varying coral shades.

The bridegroom asked his brother, Lt. Stirling G. Pillsbury Jr., to serve as his best man. The 150 wedding guests were seated by Peter D. Weisel, brother of the bride, Robert Freelen and William Carl.

Guests gathered follow-

ing the ceremony for a reception in Hacienda Golf Club, La Habra Heights. Traditional cutting of the wedding cake by the bride and bridegroom was followed by a similar ceremony in which the bridegroom's parents noted their 30th wedding anniversary by cutting a two-tiered anniversary cake.

THE NEWLYWEDS are on a honeymoon trip to Mexico and will reside in Palo Alto while the bridegroom continues studies at Stanford School of Medicine.

Both young persons are graduates of Stanford University, the bride with a master's degree in education. Her early schooling was received in Fullerton. The bridegroom, an Alpha Tau Omega at Stanford, was graduated from Polytechnic High School.

Hosts at the rehearsal dinner Saturday evening preceding Monday's wedding were the bride's uncle, and aunt, Mr. and Mrs. Robert Hoffman Heardt, who entertained in the garden of their South Pasadena home.

Daughters of Nile Will Meet Sept. 14

Merret Temple 103, Daughters of the Nile, will meet Sept. 14 at 1120 E. Market St. Luncheon at 11:30 a.m. will be followed by a 12:30 p.m. business session with Mrs. Floyd Hammond presiding.

Sewing for Shrine Hospital will take place at the temple Sept. 15 and at the hospital Sept. 25.



STUDENTS WED

Cynthia Stuart Glasgow and David Cheever, who will return as seniors to University of Colorado at Boulder, were wed in formal ceremony at St. Andrew's Presbyterian Church, Newport Beach. Reception followed at Irvine Coast Country Club. Bride, member of Alpha Phi and Delta Phi Delta, is daughter of Mr. and Mrs. Charles Stewart Glasgow Jr. and granddaughter of Mrs. Charles Glasgow. Bridegroom's parents are Mr. and Mrs. Frederick Lincoln Cheever, Weston, Conn. He is president of Alpha Delta Sigma at Boulder.

Iowa Woman Publisher Tells How to Combine Job, Home

By MARY LOU ZEHMS
I.P.T. Women's Editor

"It isn't too difficult combining a job as a career gal with homemaking," said Helen (Mrs. Willis) Vanderburg of Shell Rock, Iowa, as she visited in Long Beach last week after returning from the National Federation of Presswomen's convention in Seattle where she was elected national president.

"My husband and I are co-publishers of the Shell Rock News, and in my job I write editorials, plus a general news column three times a week, get out special editions, plus devoting many hours to civic work. But there's always time to pick blackberries and raspberries on our ranch, located just a few miles from town. And, in addition, I plan and prepare all our meals."

It's all a matter of timing, according to Mrs. Vanderburg. She plans each day; has a definite time to write, answer correspondence, set up interviews with townspeople and serve on various civic committees.

"JOURNALISM is the one career for women which combines most successfully with private life," said Mrs. Vanderburg. "If you are well trained in all phases of writing, you can more successfully combine it with marriage. It is a career that can be stopped for any length of time and then resumed years later, without losing any of the knowledge or techniques." (She even produced statistics to prove her point.)

Although Mrs. Vanderburg's field is history and economics (she is a graduate of Drake University and for six years attended the Institute of International Relations on Iowa college campuses), she still finds time for Girl Scout work and works as a board member of Iowa District YWCA. When there is time, she and her husband take off to see the world (fashion shows in Paris are her favorite pastime).

Time? "What is that," she asks, "but hours in the day to do the things you want to do? I find every day a challenge and every hour worthwhile." As she left the office she remarked, "I should be at a Brownie Day Camp right now directing the little girls, but they'll have to wait for me until next week."

HAVING SERVED national presswomen in various capacities, as regional chairman, state president and national contest chairman, she is more than qualified to direct this large organization which includes members not only who are employed as reporters and editors, but also in public relations, advertising, radio and as television script writers, authors and other related fields.

Mrs. Vanderburg has been visiting her mother-in-law, Mrs. J. W. Vanderburg in Costa Mesa, her sister, Mrs. Ada Her of Long Beach, and her sister-in-law, Marie Vanderburg Howes, a professor at Orange Coast College. She and her husband have made frequent trips to the South-

land the past 15 years and find this an "ideal place to relax from the rigors of meeting deadlines."

The visitor is most enthusiastic over her three-point program for the national group during the coming year. First is to interest young women in careers in journalism; second, to create a more favorable public opinion of

women who work since women make a great economic contribution to the community, and third, for employers to give more responsibility to the capable women in the profession and grade them on the same basis as men in journalism. (Although this is done on metropolitan newspapers, the smaller regional papers are not so inclined.)



PLANS NEWSPAPER CAREER

Although Delphine Miller is only a junior at Ontario High School, she already has planned to major in journalism and become either newspaper reporter or author. On visit to this newspaper last week, she gained first-hand knowledge of her future career from Ev Hosking, Press-Telegram City Editor. Daughter of Mr. and Mrs. Eric Miller of Ontario (her mother is former Betty Berggren and a graduate of Wilson High), Delphine is granddaughter of Mrs. Violet Berggren of Long Beach. She has completed sojourn with her grandmother and is ready to return to school books and her new job as assistant editor of high school paper.

Lakewood Campus to Welcome Coeds

New coeds of the Long Beach City College Liberal Arts Division will be welcomed to the Lakewood campus from 2-4:30 p.m. Friday in the annual Freshman Party, to be held in the Student Lounge.

Extending greetings to an expected 500 new women students will be Associated Women Students Courtesy Committee Chairman Judy McCroskey in charge of program arrangements.

AWS President Judy Reagan will introduce members of the AWS executive and advisory boards and officers of Kassat, women's honorary service group.

Other speakers include Student Body President Bill Bishop, who will discuss the 1959-60 "Evenings at Eight" series, and AWS First Vice President Nancy Dayton, who will talk on the women's social clubs.

rushing procedures and other campus organizations.

COMMENTATOR for a "Back to School" fashion show, furnished by Bufeums, will be Bobbie Uhlendorp. Models include Sandy Sorrell, Joyce Clark, Pat Fosler, Carole Cantile, Sue Koeller, Suzette Breit, Rauline Treosti and Camilla Bauer.

Musical entertainment will be furnished by members of TNT, who will repeat their prize-winning Spring Sing costumed number, "You Can't Get a Man With a Gun." Song girls, flag girls and majorettes also will perform.

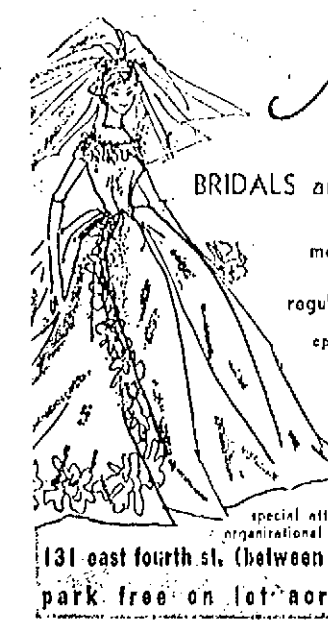
Decorations will follow a football rally theme, with flags, pom-poms and pennants in school colors.

Final event of the afternoon will be a campus tour.

Future Trip Up Center Aisle Inspires a Party

A sunny, spirited day, now picture-framed in memory, was setting for Jean and Ray Harter's open house last Sunday. Purpose was to introduce their future daughter-in-law, Nancy Spencer, to their many friends. Nancy, daughter of Mr. and Mrs. William Spencer, and Bob will add their footprints to a center aisle this winter.

The bride-elect, an airlines stewardess for United stationed in Los Angeles, affected the guests like nectar does bees, we understand. And if she can charm strangers like that, guess what she does to Bob! You don't have to guess. Just look at him beam these days.



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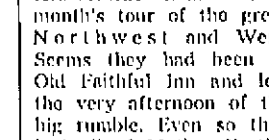
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Redwood Empire Assn. Photo

Big and powerful Chet Shandel will enact role of legendary woodsman at Fort Bragg's return of Paul Bunyan festivity.

By Helen Smith

PAUL BUNYAN may be a beloved mythical person to most of the country, but to the lumbering section of California he is more than a legend.

Late every summer, over the Labor Day weekend, the Northern California coastal town of Fort Bragg becomes the mecca of the best all-round woodsmen in the United States and Canada who gather to pay homage to the master of their craft.

To make it even more interesting, Paul Bunyan literally assumes gigantic proportions in the person of one, Chet Shandel, whose grizzled countenance, barn door shoulders and sinewy muscles personify the outsize lumberjack of tall tales.

Shandel becomes the focal point around which the three-day Return of Paul Bunyan celebration evolves.

LUMBERING is a hazardous occupation. It entails tree topping, tree climbing, axe wielding, chain sawing, log bucking, splicing and chopping. Top skill at any of these accomplishments can save a man's life.

The participants in the various events planned around the above categories know the danger involved. And so do the spectators who gather by the thousands to cheer their favorites, who are in all likelihood a member of the family, son, father or close relative.

As the flags flutter in the breeze and the band plays a suitable fanfare, perhaps the most spectacular event is the speed tree climbing. The ascent is made with caked boots, knee spurs and a thick rope. The rope encircles the tree and with a series of deft whipping motions — plus the agility of a cat, the contestant reaches the top—if his rope doesn't slip and if his spikes hold. The poles reach 90 to 100 feet into the air at the ex-

Paul Bunyan Returns

hibition site—a long way to fall.

DANNY SAILOR, debonair, derby-wearing clown last year arrived from his home in British Columbia just in time to win this event. He was clocked at 22.5 seconds to scale a 90-foot pole. He is a favorite of the crowd, frequently poising atop his precarious perch to do limbering up exercises—adding to the suspense and daring of the feat.

Chain saws are carried to

the tops of trees for the chain saw cut. A routine part of lumbering in the quiet forest here, with speed counting along with skill, the event is spine-chilling to watch.

All attention is not centered on speed climbing, however, as records and near-records are made or broken in the other four events.

THESE AND the winning times are hand saw bucking—two minutes, 26½ seconds; chain saw bucking—one minute, 10½ seconds; log speed

chopping—36 seconds; and axe throwing—22 points.

When the three-day celebration is over the performers again become just what they are, top woodsmen plying their trade in any one of the vast lumbering operations in California and the Pacific Northwest.

For just a brief time their job holds glamour. The rest of the year they live on familiar terms with death every day—with Paul Bunyan, perhaps, looking on with a paternal and protective eye.



Photo by Paul C. Smith

Lumberjack, with knee spurs, caked boots and stout rope, starts speed tree ascension in Fort Bragg's celebration.

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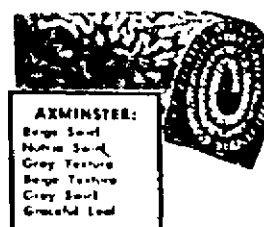
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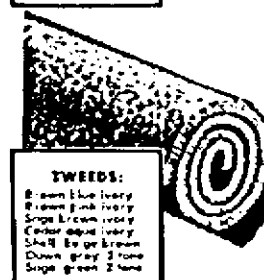
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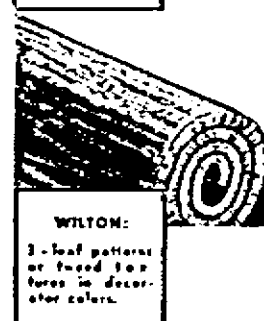
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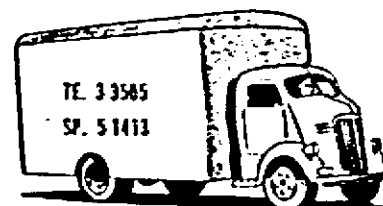
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A 'SHOW' WAY TO KNOWLEDGE

A show way—and a sure way—to greater knowledge will be Long Beach Panhellenic's scholarship benefit fashion show and luncheon in Grand Ballroom of Lafayette Sept. 19. Preview peek at one of smart fall styles to be provided by Vinson's is modeled by Mrs. Lee C. Hauge (left). Enjoying private showing are, from left, standing, Mines. A. H. Hartman, Charles T. Brown, William R. Way and, seated, Mrs. Charles E. Dean, chairman of show; and Mrs. John W. Dillard, president of board. Tickets are available from any Panhellenic board member or at Vinson's. Wilma Hastings will commentate style parade which will feature all manner of fashions, daytime through evening.—(Staff photo.)

Gayle Leatart Says Vows

Dignity and reverent simplicity touched the recent double-ring marriage ceremony which united Gayle Anne Leatart and Lt. (jg) John CoryDon Sterling of Benton Harbor, Mich.

Dr. James H. Hughes officiated before 350 guests assembled in Belmont Heights Methodist Church.

Daughter of Dr. and Mrs. D. LeRoy Leatart, 3955 Myrtle Ave., the bride wore an original gown of pure silk peau de soie fashioned along princess lines. Low scalloped Sabrina neckline and long sleeves adorned the fitted bodice, while appliques of reembodyed Alencon lace encrusted with pearls marked the skirt and cathedral train. Her bridal veil of French illusion fell gracefully from a pearl embroidered Alencon coif. Her cascade bouquet held a white orchid with white roses and lilies of the valley.

ECHOING BLUE and white altar decor were the sapphire blue satin and shirred chiffon gowns worn by attendants, Darlene Ohlinger, maid of honor, and Marilyn Irvine, Sandra Beebe, Mrs. Harold Fogle and Mrs. Lynne Frantz, bridesmaids. Circular veils studded with pearls matched their becoming gowns and they carried white bouquets. Barbara Whitney and Marcia Muchmore were flower girls and Douglas Bartholomew carried the wedding rings.

"The bridegroom, son of Mrs. Webster Sterling of



Mrs. John CoryDon Sterling —Graf Studio

CAR Festivity to Open Year

Eliza Donner Houghton Society, Children of the American Revolution, will open its year with a picnic and barbecue Wednesday noon in the home of Mrs. William Prokset, 4139 Nipomo Ave.

Angela Ernst, president, will conduct the business meeting and Mrs. Arthur Diener, senior president, will outline the year's work. All CAR members are welcome and may make reservations with the president or hostess.

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Benton Harbor, Mich., and the late Judge Sterling, asked Lt. (jg) John C. Weber to attend as best man. Ushers were fellow Naval officers, Lt. (jg) Raymond F. Cappock, Ens. Roderick M. Gorton, Ens. Donald L. Catrow, Ens. David L. Emmert, Ens. Harry S. Sheppard, Lt. (jg) James J. O'Connell and Lt. (jg) Martin R. Philpott.

OF SPECIAL significance to the bride was the wedding prayer written especially for the bride's wedding by her grandfather, the late Mr. A. L. Leatart, and sung beautifully by Patricia Pettefer.

Guests gathered following the wedding for a garden reception in the home of the bride's parents where Miss Alice Solberg presided at the registry.

THE NEWLYWEDS will be at home in Long Beach later this month following return from a honeymoon trip to Carmel and Benton Harbor, Mich.

The new Mrs. Sterling was graduated from Polytechnic High School, attended Monmouth College in Illinois and UCLA. Her sorority affiliation is Kappa Delta and she also is active in Gaviota Chapter, DAR.

Her husband received his early education in Michigan and was graduated from the U.S. Naval Academy at Annapolis.

THUS the Soviets preach the doctrine of the family, but in practice do everything to hinder development of a sound family life.

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FOR LOVELINESS AND CHARM TO USE THE YEAR ROUND

Love in Russia Is for Good of the State

(Continued from Page W-1)

at a divorce hearing, this reporter never once heard the words "best for the individual" or "happiness." The emphasis was entirely on the family's responsibilities to the state.

A young engineer and his wife had sought a divorce. They were told that the Soviet Union wanted "morally healthy families" and that mere inability of the couple to get on together was insufficient grounds for a divorce. In their case, it was pointed out to them, they had two children and their obligations to the children and to the state made a termination of their marriage impossible.

Love is treated as an unspontaneous, planned and methodical facet of communist life. Walking in the streets of Moscow or strolling in the parks, one sees girls and boys hold hands, but the performance has none of the ecstatic spark which illuminates the hand-holding in, say, Paris or Rome or, for that matter, in any American city. It is plodding, formal, and ritualized, just as love and marriage are considered suitable subjects for the regular discussion meetings held by young Communists at it seems, every opportunity. These discussion meetings try to fit into the pattern of communist living even the most private and personal of human emotions and they are discussed seriously and, one is told, with a minimum of humor.

THE EMPHASIS on the family and love as a stabilizing force in the community results in a strange dualism in the Soviet state. A couple at a divorce court can be told, for instance, "a morally healthy family benefits the state; a divorce involving children cannot be granted simply to satisfy the individuals who, in this case, are parents first, man and woman second." Yet the state takes good care to see that the children spend almost no time with their parents and almost all of it with the state.

The director of one of the new Russian boarding schools said to me, rather proudly, that he sees "a day in the future when there will be little influence of the family on the child." Certainly, the regimen of the average Soviet child would indicate that despite the state's oft-repeated belief in the family, it doesn't trust parents to bring up children. The child is whisked away from mother at the age of 6 weeks and spends most of his time at a creche, then kindergarten, then school, and whatever free time he might have had is taken up with the activities of the Pioneers, roughly equivalent to our Boy or Girl Scouts.

Her husband received his early education in Michigan and was graduated from the U.S. Naval Academy at Annapolis.

Dayle Craig Is New Bride

Before the altar of Bethel Lutheran Church, which was banked with flowers and lighted by gold and crystal candelabra, Dayle Marilyn Craig and Gerald Alan Hurty repeated wedding vows after the Rev. Anor O. Bloom.

The bride, daughter of Mr. and Mrs. Colin Craig of Long Beach, chose a portrait bridal gown of hand-clipped Chantilly lace over tiers of pleated tulle. Pearls and sequins were embroidered on the bodice and lace extended from the full skirt to form a train. Her veil, drifting from a crown, was edged with lace. She carried a cascade of water lilies and variegated foliage.

DRESSED ALIKE in bouffant coral organza over taffeta with matching satin cummerbunds, were maid of honor Roanne Willey and bridesmaids Mrs. Philip Brown, Mrs. Carl Hurty, Mrs. Donald Stocking, Pati Sue Braun, Barbara Rickert and Jerrilyn Johnson.

The bridegrooms brother, Carl Hurty, served as best man; the bride's brother, David Craig, and Philip Brown, Dion Smith, William Dewar, Phillip Proctor and Leland Hurty seated guests. Little Dale Pitman was ring bearer.

After a reception at the church, the newlywedded pair left for a honeymoon in High Sierra areas. On their return they will reside in Culver City.

A GRADUATE of Wilson High School, Mrs. Hurty is a student at UCLA. She is affiliated with Kappa Kappa Gamma, was secretary of Spurs, sophomore honorary; and was president of Little Sisters of Minerva. Her husband is a graduate of North Hollywood High School and UCLA and was elected president of his fraternity, Sigma Alpha Epsilon. He will continue graduate studies.

Oswald Jacoby

This Hand Is Simple to Play and Win

How would you go about playing today's hand? Don't reply, "Under an assumed name," even though you thoroughly disapprove of the bidding.

Anyway, you are in four spades and the defense takes two club tricks and continues with a third club which you have to ruff in dummy. If you want to make the hand you must ruff with the ace of trumps.

This play gives you a chance to get into your own hand for the heart finesse. You can play a low spade and East's best defense is to play low.

YOU WIN with the queen of trumps and lead the queen of hearts. If West covers you win in

dummy and play a second trump. If East ducks you repeat the finesse and play the last trump from dummy.

East will take his king now and throw you back in

NORTH (D)		
♠	A 8 3	5
♥	A J 10 8 3 2	
♦	A K	
♣	Q 6	
WEST		
♠	7 4	
♥	K 7 6	
♦	J 8 6 2	
♣	A K Q 7	
EAST		
♠	K 6 2	
♥	Q 4	
♦	Q 10 8 7	
♣	10 8 5 4	
SOUTH		
♠	Q J 10 9 5	
♥	Q 5	
♦	5 4 3	
♣	J 3 2	

East and West vulnerable.
North East South West
1♥ Pass 1♠ Pass
3♥ Pass 3♠ Pass
4♠ Pass 4♥ Pass
Opening lead—♠K

To Entertain Servicemen

Air Force Mothers' Club, Flight 5, is planning an evening of entertainment for the enlisted men at Long Beach Air Force Base Tuesday to take place at the Service Club. Bob Gaynor, musician, vocalist and humorist, will be presented in his popular "Piano Intimacies" routine. Ida Miller, Air Force Mother member and radio artist, will do a number of comedy imitations and Effie Brickley, another club member, will be heard in a reading.

Rounding out the program will be performances by a group of dance students and a comedy trio. After the show Mrs. Florence Noble, club president, and members of her board will serve homemade cake and cookies. Mrs. Marie Butler, program chairman, is planning a number of additional events for the servicemen in the near future.



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BOOK REVIEWS

A Human Noah's Ark

LIKE the mustachioed little doctor in television's "Gunsmoke," Dr. Joseph H. Peck, now 74, once attended the sick and patched up the maimed on the American frontier. His was the Deep Creek country which lies on the western border of Utah, a land which lived up to the judgment of Washington politicians as being worthless for anything except the propagation of coyotes, rattlesnakes and lizards.

But looking back on those days when he had just finished his internship, Dr. Peck finds that despite hardships and privations they were good days, and from his ranch near Sacramento he writes about them fondly in "WHAT NEXT, DR. PECK?" (Prentice-Hall, \$3.50).

The doctor's experiences began with a telephone call from the chief surgeon of the Western Pacific Railroad. He wondered if Dr. Peck might be persuaded to give up his practice to attend to the medical needs of a railroad construction gang, at \$1,000 a month.

During the next two years Dr. Peck served the railroad, later began a practice in the mining camp of Gold Hill, and finally was appointed medical supervisor of the Gosiute Indian Reservation. In his Model T "burro" he roamed the desert healing the sick and also smoothing the rough edges of romances. He numbered among his patients, friends and neighbors the skid row refugees constructing a railroad; Mamie, a madam who, he learned, wanted what most women want — a heated bathroom; prospectors and small shopkeepers who were veterans of mining camps from Tombstone, Ariz., to Goldfield, Nev.; ranchers and cowboys, and a tribe of primitive Indians. He called them a "human Noah's ark."

There is both humor and pathos in Dr. Peck's experiences. But recounted by his crisp pen, they are great reading.

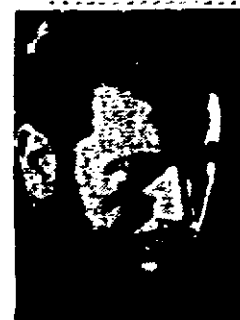
"OIL PAINTING — TRADITIONAL AND NEW" by Leonard Brooks (Reinhold, \$7.95): The weekend painter's way of thinking and seeing have changed greatly in the last 50 years but, like the amateur artist at the beginning of the century, he must make a start somewhere when he faces brush and palette. That is where this book, authored by an illustrious North American painter, comes in: it contains many of the basic techniques which, Brooks points out, are as fundamental as words are to a writer. Each is directed to help the student as much as his talents will take him, to that elusive goal called "creative painting." Everything is here, from selecting the basic outfit and colors for the palette to choosing a basic form

and developing a theme to a finished picture. One chapter is devoted to new media and techniques. There are many helpful illustrations, some in full color.

"THE CASE OF THE RUNNING MAN" by Christopher Bush (Macmillan, \$2.95): William Weddall looked like Joseph Conrad but that did not save him as he plunged from a window to his death; and it was no help to Traversa, of the Broad Street Detective Agency, when he started looking for a man who might have given Weddall a push — a man seen running from the scene after Weddall fell. Art and antiques, a Negro chauffeur with enough money to ask for an investigation, a man with a scar on his face, an unsavory nephew of the dead man, and a would-be blackmailer figure in this whodunit before the last trump is played. It is Bush's 52nd detective yarn.

"HORSE HEAVEN HILL" by Zane Grey (Harpers, \$3.50): The scene is Washington state when wild horses ranged the wide open spaces by the thousands and, while the action centers around a giant roundup of the mustangs, much of the book is concerned with a young rancher's falling out of love with his fiancée and into love with the fiancée's cousin who has come from Idaho to live with her. This is the 60th Zane Grey novel, and still others are promised by the publisher. To date, the amazing Grey's novels have sold 34,050,410 copies in the United States alone.

"THE NATURE OF MAN AND HIS GOVERNMENT" by Robert LeFevre (The Carlton Printers, Ltd., paper \$1): What is the nature of man? What is the nature of the institution called "government?" LeFevre answers both questions at length and then points the way whereby he thinks Americans may unite in a voluntary and effective philosophy of government



PETER USTINOV

If you have seen Peter Ustinov on TV, doing an imitation of a German general or a French sports car, you probably have concluded that he is quite a guy. And so are his short stories—eight of them—which appear in "ADD A DASH OF PITY" (Atlantic, Little-Brown, \$3.75). Polished and urbane, tightly woven, written in narrative form and introducing characters as strange as any you'll find in fiction, these stories measure up to what you'd expect from this unusual man of the world.

that the makers of the Declaration of Independence dreamed about.

PAPERBACK originals (first time to appear in book form) just issued: "Black Rock Valley," a novel of the Old West of U.S. Calvary days, by S. E. Whitman (Ballantine, 35c); "None But the Lethal Heart," in which a torrid blonde is the private eye, by Carter Brown (Signet, 25c); "Wake Up With a Stranger," a novel of three men and a young career girl, by Fletcher Flora (Signet, 25c); "Corruption City," a tough novel of hoods by Horace McCoy (Dell, 25c); "Air Force," six short stories of supersonic fighters and manned earth satellites, by Frank Harvey (Ballantine, 35c); "Frontier," a story of the Old West by Mackinlay Kantor (Signet, 35c); "Seed of Light," a strange science-fiction tale by Edmund Cooper (Ballantine, 35c).



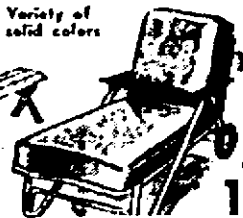
JOHN GUNTHER, who has exposed the "inside" of practically every country in the world, takes his readers to the mysterious land of Pygmies, giants, and strange animal and bird life in "MEET THE CONGO AND ITS NEIGHBORS" (Harper's, \$2.95). In his usual able and entertaining style, Gunther makes a real adventure out of it, even going to Mt. Kilimanjaro, made famous by Ernest Hemingway in his "The Snows of Kilimanjaro." While meant for young readers, here's a choice travelogue and geography lesson for adults, too.

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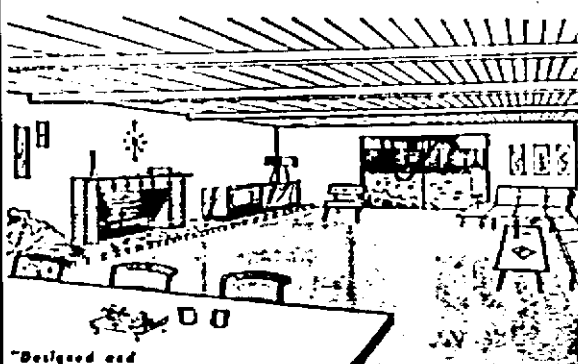
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EBELL FASHION SHOW FRIDAY

Women of Long Beach look forward each year to annual style show given by Ebell Club as enchanting forecast of season's smartest fashions. Hosted by Group Y, luncheon affair, open to public, will begin at noon Friday in clubhouse. Tickets may be obtained from Mrs. M. A. Speed. Professional models will parade as Grace Schick presents her Fall Designer Collection in "Autumn Afternoon." Ebell board members, who are aiding in arrangements, show preview of styles; from left are Mmes. U. B. Killingsworth, Homer D. Redford, Will H. Winston and Howard A. Beardsley.



DESIGNER ORIGINALS

Pleased with frankly feminine fashions to be shown at Ebell Clubhouse Friday are (from left) Mrs. B. Turley Thompson, chairman of show; J. Roscoe Howell, luncheon chairman; and Robin L. Hadley, treasurer. Styles by Dior, Paltullo, Marussia, Ernest Newman, Adèle Simpson, Fred A. Block, Carley, Jean Paoli will be among Designer Originals modeled. Harriett Woods' Duet will play; door prizes will be awarded. Other committee chairmen for show are Mmes. Foster G. Strong, Rhosine Annor, Lewis Van Winkle, J. Paul Walker, Max Bach, Glenn H. Kowles and Wilbur W. Hoagland.

Cotton Ball to Open Social Season

(Continued from Page W-4)

ert Graham, Huleya Ball, Jack Teale, Edward Leman, Joseph Wynn, Wilham Anderson, Keith Card, Arnold Danyon, Burt Henschman and Sam Barry.

Messes. and Mmes. Robert H. Sunell, John H. Hutton, R. H. Fess, W. R. Holmes, J. C. Hocking, J. McBride, and J. A. Messerschmidt will be guests of Mr. and Mrs. Alfred M. Westra in Mrs. Westra's parents' home, 630 Devon Pl. She will greet her guests in a black and white striped cotton dress with a black organza overskirt.

DR. AND MRS. John H. Sewak, 824 Terrace Ave., will entertain in their home. Mrs. Sewak will be attired in a pure silk blue and lavender print dress with a plunging back. Bidden are

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Messes. and Mmes. Howard Ross, Scotty Lock, Dick Serbner, Bud Reynolds, Allen Custer, Harry Drake, David Johnson, Richard Hall, R. E. Cabot, C. H. Beasley, Donald Tisnerat, Rod Wilson, E. H. Ward, George Spradling, Larry Reed, George Koppel, Donald Grisham, Dr. and Mrs. David Krugman, Dr. and Mrs. Richard Osborn, Miss Helen Paige and Mr. Jack Schroeder.

Mr. and Mrs. John B. Dixon, 2260 San Vicente Ave., will host a party for Mrs. Dixon's committee members and guests. Co-hosting will be Mr. and Mrs. Glen Anderson. Those attending will be Messrs. and Mmes. Fount Clark, Loren Cornish, Willard Wells, Arden Vierson, Gardner Steekley, Lee Thorp, Keaton King, Victor Burnett, Farris Wankler, Les Wordan, Phillip McGonnell, William Casey, Robert Carter, Herbert Engler, Donald Brannen, W. A. Gruenhaus, and Ted Conson.

Another pre-dance party has been scheduled at the home of Mr. and Mrs. Wayne Sharp, 3345 Appian Way. Attending will be

Messes. and Mmes. H. Eugene Glenn Jr., Pat De Rosa, Norbert Dean, William Wagoner, Jack Miller, Leonard Munter, J. M. Cook, Henry Logan, Bruce Johnston, D. M. Welty and W. A. Brown.

A GROUP of friends have been asked to join Mr. and Mrs. Burt Marter in their home, 1330 Knoxville Ave. Mrs. Marter will be wearing a green and blue cotton print dress with a low back and full skirt. Guests will be Messrs. and Mmes. William A. Lockett, William H. Murray, Jack L. Hayden, Dale Wiese, George McGarvey, E. R. Kirpatrick, R. Pierce, D. Clayton, J. Custer and J. Dixon.

The home of Mr. and Mrs. Donald H. Landwehr will be opened to friends when they entertain at 3271 St. Albans Dr., Los Alamitos. Mrs. Landwehr will wear a buttercup yellow cotton silk dress with a large gathered skirt. Guests are Messrs. and Mmes. Arthur Millburn Jr., Ralph Asher, Richard Shave, Barney Ross, Raymond Allison, Ron Burbank, William Clements, Arthur Garrett and Dr. and Mrs. Don Holm.

Tickets to Go on Sale for LBCC Series

Tickets for Long Beach City College's third annual "Evenings at Eight" series will go on sale, Sept. 14 in the Lakewood campus bookstore.

Opening the 1959-60 season in the college auditorium Oct. 3 will be Vincent Price in "Three American Voices," a dramatic interpretation of Walt Whitman, James A. McNeill Whistler and Tennessee Williams.

Other regular programs for the year will include the J. L. Os, male quartet, Oct. 30; a City College play production Jan. 15-16; the George Shearing Quintet on a date to be announced in March; Richard Armour's "It All Started With Eve" March 26; and the annual City College Schola Cantorum pops concert June 3, featuring international folk song artists Marais and Miranda.

Yehudi and Hephzibah Menuhin will appear in the "Evenings at Eight Extra" program Nov. 17. Tickets to the concert by the violinist and his sister will be available at special rates to those who purchase season tickets.

Art Exhibits

Pacific Coast Club, 850 E. Ocean Blvd.: Paintings and drawings by Velma Hay, through September.

Buffums, Pine Ave. and Broadway: Paintings by Geoffrey Holt, through September.

DI Piazza Restaurant, 4713 E. 2nd St.: Paintings by Forrest G. Hooper, through September.

Gallery of Prints and Drawings, 1261 Long Beach Blvd.: Toyokuni and Kuni-sada woodprints.

Museum of Art, 2300 E. Ocean Blvd.: Drawings by Francis de Erdely; paintings by Vic Smith, Judith Barnes, Grace Dimmick, Bernice Fitzgerald, Orel Z. Tucker, close today. Classic American paintings, recent acquisitions, through Sept. 9.

Magnolia Theatre, 2400 Magnolia Ave.: cascin and oil paintings by Ben Messick.

California Museum of Science and Industry, Exposition Park, Los Angeles: "Cavalcade of Motion Picture Entertainment," through Sept. 15.

Seal Beach Art Gallery, Main St. and Ocean Blvd.: Parisian art sale and open house, through Monday.

Los Angeles County Museum, Exposition Park, Los Angeles: Annual exhibition of artists of Los Angeles and vicinity, closes today; prints and drawings of birds by Emerson Tuttle, through Sept. 15.

Los Angeles City Hall Tower Gallery: Prize winners of recent Outdoor Art Festival, through Sept. 20.

Barnsdall Park, Los Angeles: Tasso wood-block prints; paintings, drawings, sculpture by Southern California Chapter of Artists Equity Assn.

On Stage---

COMMUNITY PLAYHOUSE—501 E. Anaheim. "The Indiscreet Lover" takes at the world through the eyes of high schoolers. 7:30 p.m. Thursdays, 8:30 Fridays and Saturdays. MAGNOLIA THEATRE—2400 Magnolia Ave. "The Man in the Glass" comedy about a man who takes an unusual approach to break with conformity. 8 p.m. Thursdays and Saturdays. OFF-BROADWAY THEATRE—311 Long Ave. "The Man in the Glass" comedy at the armistice services. 8:30 p.m. Fridays and Saturdays.

Library Offers Sacred Music

Many forms of religious music are recorded on LPs found at the Long Beach Public Library. Earlier centuries are represented in "Echoes From A 16th Century Cathedral," sung by the Roger Wagner Choral, or Rossini's "Petite Messe Solennelle."

There is ageless Jewish music heard in "Welcoming the Sabbath" sung by Richard Tucker, familiar hymns performed by Fred Waring and the Pennsylvanians in "Praise Him," and the Jordanaires in "Gloria." Unique modern religious music is heard in "20th Century Folk Mass" by Beament.

All recordings may be borrowed on Long Beach library cards.

Kids! It's Your Art Show

By VERA WILLIAMS

L. P. T. Art Editor
Calling all young artists! "Kids Daze," the annual Junior Art Exhibit open to youngsters of Seal Beach and surrounding areas, will be Saturday and Sunday, Sept. 12 and 13, in the Seal Beach Youth Center, 8th and Central Sts., just north of the Seal Beach City Hall. Hours will be 1 to 9 p.m. Work will be judged and ribbons awarded. Art classifications will be determined by age.

Last year entries were received from as far away as Compton and La Habra. Many young Long Beach artists enter work. Any boy or girl up to the age of 16 years may enter. Works will be accepted from 1 to 5 p.m. Friday at the Center. Each youngster is asked to bring two clothes pins to hang his picture.

Bernice Smith and Vera Waite will assist Susan Carter, children's art instructor, in supervising this year's show.

FRAN SOLDINI on Wednesday will open her 19th invitational exhibition at Bret Harte Branch Library, 1595 W. Willow St. The show will include watercolors, oils, caseins, monotypes, paintings on glass, drawings, collage and encaustic. Some new art works are in the trend of fantasy, with such titles as "Night Whisperings," "A Gathering," "Subtle Voyage" and "Rhythm With Silences."

Mrs. Soldini, a member of the California Watercolor Society since 1943, has exhibited in 23 museums and colleges in the United States, including New York City, Chicago, New Orleans, San Francisco and Denver. She is represented in museum collections as well as several important private collections. Her painting, "Subaqueous Theme," which received a top cash award in the 1957 Exhibition of New England States, is a new acquisition of the Long Beach Museum's permanent collection.

The Bret Harte exhibition will continue to Oct. 7. Mrs. Soldini will be at the library from 3:30 to 4:30 p.m. Saturday to meet interested patrons of the arts. In addition to her own painting, Mrs. Soldini conducts an art school in her houseboat atelier at Alamitos Bay.

GAMBIT GALLERY, 23 39th Pl., announces a three-man exhibition of paintings and sculpture to open with a reception from 3 to 6 p.m. today. Artists are Jack Pullen, John Quimman and Frank Woelfel. The exhibition will close Sept. 30.

OILS PAINTED by Cyril Jones during his travels in Mexico, ceramic masks and a chess set may be seen through September in the Gendron Gallery, 3232 E. Broadway. Hours are 9 a.m. to 4:30 p.m. Monday through Saturday.

Stereo at Bowl

The Kingston Trio, singers of folk songs, the modern jazz Andre Previn Trio and Ray Coniff's orchestra and choir will be featured Sept. 18 in the "Stereo at the Bowl" program in Hollywood Bowl.

Comedy-Mystery at L. A. Biltmore

Alec Cooper's comedy-mystery, "The Gazebo," Wednesday opened a two-and-a-half week run at the Biltmore Theater, Los Angeles. Stage and screen stars Tom Ewell and Jan Sterling are starred.

The story concerns an author of television crime stories who is forced by circumstances to actually commit a perfect crime.

'Manon' to Close Opera Season

Tickets for Los Angeles Grand Opera Company's final production of the season, Massenet's "Manon," to be performed Sept. 18 at Wilshire Ebell Theater in Los Angeles, are on sale at the theater box office and ticket agencies.

The opera will star Gloria Krieger; Mario Cayati, who has conducted the New York Philharmonic Orchestra; and the Metropolitan Opera, will conduct. Francesco Pace is general director.

to 4:30 p.m. Monday through Saturday. The gallery will have open house from 1 to 8 p.m. Sept. 27.

ANNABELLE Clifton has 10 pictures in the Bank of America, Spring St. and Palo Verde Ave., Lakewood Plaza. The group includes one oil, six watercolors, one ink resist and two encaustics (modern adaptation of the ancient process of painting in melted wax). The exhibit closes Sept. 24. The artist is a member of the Long Beach Art Assn. and the Seal Beach Art League.

FRIENDS of the Sierra Madre Library have issued invitations to an opening reception of an exhibition of sculpture and drawings by Robert Ortleib from 3 to 5 p.m. today in the Sierra Madre Public Library, 442 W. Sierra Madre Blvd. The exhibition will continue to Sept. 30.

"COLOR, Line, Design," a new course in costume design which will include manufactured designs, couture designs and personal clothes, will open at 7 p.m. Sept. 17 in Room 3, Business and Technology Division, Long Beach City College.

lege, 1305 E. Pacific Coast Hwy. Marjorie Vanderlip, instructor, says the class will be similar to one she taught at Chouinard Art Institute. Designs will be sketched, not sewed, in the class. Miss Vanderlip also will teach a class in fashion illustration which will open at 7 p.m. Sept. 16 at the same place.

RICHARD Vernon Johnson reports the recent sale of four paintings. Two were sold the first week they were exhibited in the Seal Beach Art Gallery; two others were ordered by a local restaurant.



'WELCOME' FOR THE ARMY

Karen (Miss Welcome to Long Beach) Krancus gets first aid from Michael Cobb (right) as Dick Pilcher comes unexpectedly on scene in bit from "At War With the Army," now playing at 8:30 p. m. Fridays and Saturdays at Off-Broadway Theater, 211 Lime Ave. Miss Krancus adds femininity to life-in-service comedy.

Bob Mitchell Concert Today in Irvine Bowl

An organ concert by Bob Mitchell will be given in Irvine Bowl, Laguna Beach, today at 8:30 p.m. under the auspices of the Irvine Bowl Concerts Association.

Bob Mitchell, of the Mitchell Boy's Choir fame, has earned world-wide fame as a versatile musician. Born in Los Angeles, he was soon recognized as a true prodigy, giving his first piano recital at the age of six. He studied organ and liturgical music, and at eighteen was the youngest to win the degree of Fellow of the American Guild of Organists. A scholarship student at New York College of Music and at Eastman School of Music, Rochester, Mitchell also won the degree of Fellow of Trinity College, London.

INCLUDED ON the program will be "Lob den Herren," a traditional German hymn; "Fuge in G Minor" by Bach; "Jesu, Joy of Man's Desiring" by Bach; "Panis Angelicus" by Franck and "Sixth Concerto in F," including the Andante, Allegro, Alla Siciliana and Gigue.

The second portion of his program will include "El Relicario" by Padilla; "Liebestraume" by Liszt; "Prelude in C Sharp Minor" by Rachmaninoff; "Clair de Lune" by Debussy and Schubert's "Ave Maria." The closing portion of the concert will include "Serena" by Leroy Anderson; "Indian Love Call" by F. J. M.; "Tico-Tico" by Abreau; "Blue Tango" by Leroy Anderson and "Blue Danube Waltz" by Johann Strauss.

Ballet Auditions

Lakewood Philharmonic Association will hold auditions for a modern ballet, "Aladdin and His Magic Lamp," each Tuesday in September at 7:30 p.m. in Mayfair Park, Clark Ave. and South St. The production, to be given in January, will include more than 100 children, teenagers and adults.

Major & Minor Notes
By RACHEL MORTON

(Continued from last week)

Out of the friendship between the composer, Menotti, and the young conductor, Thomas Schippers, has sprung a great project.

Menotti is an Italian from Spoleto, Italy, but he has spent many years in our country and had great success here. For the past two summers, he and Schippers have put on "The Two World Festival" in Spoleto which is unlike any other festival in the world. This year, from June 11 until mid-July, 160 Americans were over there taking part in the opera productions, the choral works, the orchestra, concerts, etc. Six hundred paintings were exhibited from all parts of the world. It is a festival designed to give opportunity for Americans and Italians of exceptional talent to perform. Professional artists also are engaged. Maybe someday Schippers will give the same opportunity in our own country!

"HOW IS this vast project financed?" I asked. "Menotti and I finance it by getting generous subscriptions and contributions. Between us we have collected more than \$400,000," replied Schippers proudly.

Ed Sullivan showed one of their performances recently on his TV Show, when Eileen Farrell sang among the ruins of the old city with Thomas Schippers accompanying her. So impressed was Miss Farrell with it all that she has bought a villa there. She and Schippers are old friends. He was her accompanist on a tour of South America, he has conducted

for her at the Met and the other evening at Hollywood Bowl, in an all-Wagner program, they received the greatest ovation of the season.

THE GREATEST honor came to Schippers last spring when he was invited to be co-conductor with Leonard Bernstein as the New York Philharmonic Orchestra made a three-month tour of Europe, Asia, Israel and Russia. He left them en tour to fly to America to conduct for the closing two weeks at the Bowl, and will fly back shortly to rejoin them.

"What word have you to give our young aspiring musicians," I asked. "Tell them to take chances," he replied. "Have courage to be themselves and to express themselves. Even failures can become valuable experience."

Schippers spoke glowingly about the Los Angeles Philharmonic Orchestra. "They pick up so quickly," he said, "and they are so responsive and co-operative. Not only that, but they are of mixed nationalities and one gets a magnificent blend of tone."

Although only 29 years of age, and unmarried, Thomas Schippers is a gifted conductor and he had the greatest success of any symphonic conductor this season at the Bowl. Perhaps, instead of scouring Europe for conductors, pianists and other soloists, we might investigate the rich material we have within our own gates!

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Road Signals Need Standardizing

By Shirley and Bob Sloane

ONE of the matters that invariably leads to confusion, traffic tickets and sometimes accidents, is the vast variety of road signals and markings throughout the country. Though uniformity has been the trend, there are still far more discrepancies than similarities in stop lights, warning signs and the like, particularly through towns and cities.

Lights alone are enough to give all but the toughest veterans a nervous breakdown—or at least get them lost.

An Oklahoma driver was arrested in Connecticut not long ago for driving through a green-lighted toll house because, he told police, "a green light means 'go' where I come from." It does every place else, too, except at toll houses—where it means that that particular lane and toll house is open for business. The red-lighted one is closed or open only for traffic from the other direction.

Massachusetts has regular three-eyed traffic lights, identical in appearance to the ones with three colors which sometimes startle unfamiliar drivers by blinking only a steady red, amber or green.

They all mean the same thing—"go"—although they indicate the range of safe speed.

IN NEW YORK CITY'S maniacal traffic there are no amber lights, which in itself is enough to terrify the cautious. Lights change almost instantly from red to green or vice versa.

To make things worse, most New York drivers proceed for several seconds after the light has turned red and start up several seconds before it turns green and they expect the drivers in front of them to do likewise.

The general effect is a chaotic one. Nobody pays much attention to the rules. Traffic officers frequently disregard the lights at intersections and wave drivers through or stop them, according to their own concepts of how to keep traffic moving.

In New England and old cities in other parts of the land winding streets and nightmarish multi-cornered intersections are found, the directional signal strives to make some semblance of order out of traffic.

THE DIRECTIONAL signal is a hydra-headed spotlight

which almost always petrifies drivers who have never seen one before. In addition to the three conventional lights it has green arrows which point traffic in as many different directions as the intersection branches into.

Sometimes traffic will be permitted to go sharply right only, while cars from the other direction go diagonally right and sharply right, or some such combination. You have to cool your heels until you get an arrow that suits you—right, diagonally right straight, or left.

Each light is necessarily short. In a line of traffic, consequently, you may have to sweat out two or three changes until you get near the front of the line and can get moving fast enough at the change to beat the short light.

If you are one of those not familiar with this kind of contraption, you should bear in mind that it is absolutely essential that you be in the proper lane to go in the direction you want. If you're out of place you'll be out of luck. If there's a cop on duty, you'll have to go in the direction called for by your lane whether you like it or not.

First cousin to the directional signal is the delayed signal, a subtly devilish device which, on turning amber for the cross street, leads the driver to think it will shortly turn green for him. It does—but only for the cars facing him.

Shirley and Bob Sloane will be happy to help readers with their travel problems. Address them in care of Southland Magazine, Independent, Press-Telegram, 6th and Pine, Long Beach 12, Calif. All will be answered as soon as possible but those sending stamped, self-addressed envelopes will get preference.



Cow elk bow the bulls (and the ladies probably will approve). This is part of herd at Prairie Creek State Park.

Where Females Rule

IN PRAIRIE CREEK Redwoods State Park, one of many in the Redwood Empire of northwest California, is a herd of elk where a bull may weigh up to 1,000 pounds but, despite his poundage, take orders from a much smaller cow.

Joseph H. Harn, summer naturalist at the 10,000-acre park, has observed the habits of Roosevelt Elk, named in honor of Theodore Roosevelt, and reports that the females are the recognized leaders of the herd.

The bulls are full of bombast and fight during the mating season in September and October, and it is an awesome sight to watch them in combat for the cows of the herd.

While not drawing any analogies, Harn points out that the bulls bugle throughout the year but are particularly resonant while trying to impress the cows. The cows, he explains, bark, blat, and squeak in all seasons.

HARN ESTIMATES that about 450 elk range the Humboldt County area at some time during the year. One

herd of 32 animals may often be seen near the entrance to the park, about 6 miles north of Orick. Thousands of tourists, traveling over the nearby Redwood Highway (US 101), catch glimpses of this herd.

While the big elk appear docile, Harn warns they are wild animals and should be respected as such.

At one time Roosevelt Elk (*Cervus canadensis roosevelti*) ranged as far south as the Golden Gate. Now, however, they range no farther south than Big Lagoon, about 10 miles south of Orick.

For further information about Redwood Empire attractions, write to the Redwood Empire Assn., 46 Kearney St., San Francisco 8, Calif.

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AROUND THE WORLD WITH

DELAPLANE

PARIS

"We have heard you can adopt a child in Ireland. Must you be Catholic?"

YOU DO NOT have to be a Catholic. But adoption in Ireland is no longer as easy as it was. The government is against adoption of Irish children by foreigners since the big rush on them by Americans a few years ago.

Here is the latest on adoption of children in Europe (I get this from an American family who has adopted three from different countries): Austria, one of the best possibilities. Greece, also good. Spain, possible but the government red tape is very difficult.

France, Germany and Denmark, formerly with a surplus of children for adoption, no longer encourage you. Italy has a surplus of the children but a strong state and church feeling against outside adoption.

How do you do it? This American family suggests: "Start right at the bottom. Ask a consul or a tourist representative. Then you work your way up to the correct place. The rules are constantly changing. What worked last year may not be true this year. But—if you want them

badly enough—you will get them."

"... an inexpensive but gay place in Europe this fall."

AMERICAN correspondents are so high on Copenhagen, I went over for a few days. They are absolutely right. This is a little Paris—but at cut-rate prices. My good room was \$3 a day.

This town is bright, light, charming and full of music. Don't overlook the Austrian Tyrol in the winter, either.

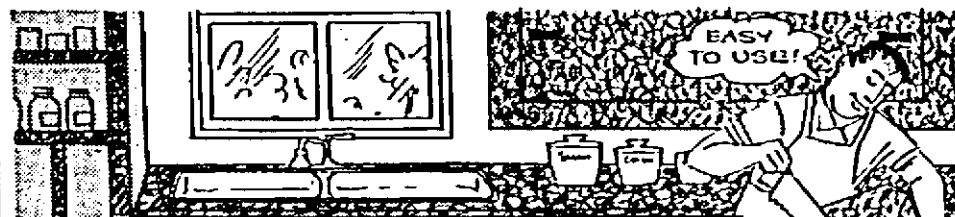
Especially good for unmarried people.

There is no place like a ski resort or a beach resort for Boy Meets Girl.

Rates are cheaper before Christmas in the "low" season: About \$5 a day should get you a good room and two meals. After Christmas in the "high" season it may go up to \$7 or \$8.

Stan Delaplane, Southland Magazine's roving correspondent, will answer your questions on travel (no phone calls) from his own experiences in making reservations, changing money, locating restaurants and battling foreign languages. Make the question specific. Send stamped and addressed envelope to Stan Delaplane, Southland Magazine, Independent, Press-Telegram, 6th and Pine, Long Beach 12, Calif.

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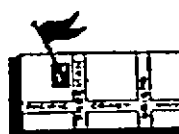
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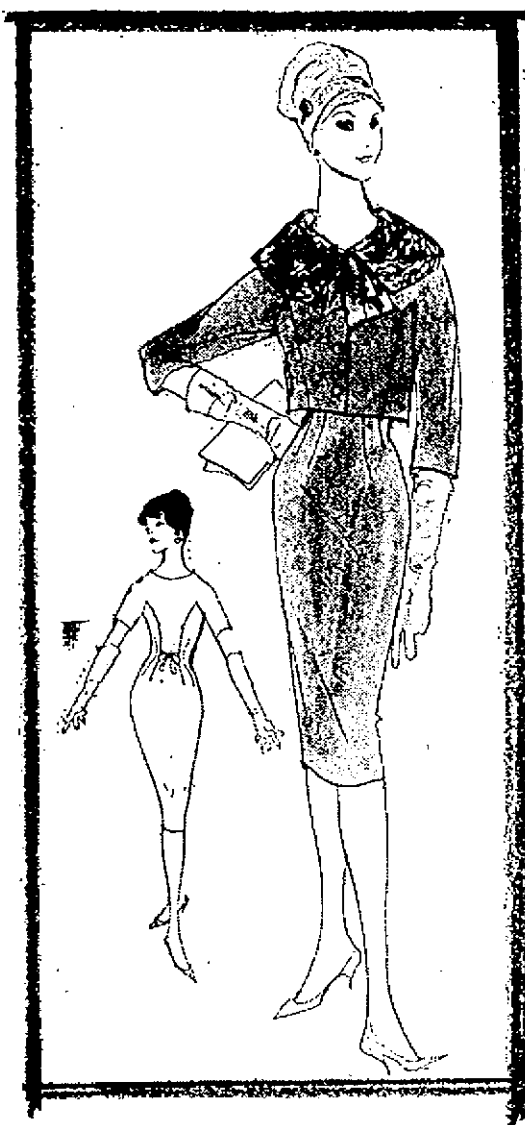


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AMONG CAREER WOMEN
Back to Campus Go
Local Secretaries

By ANNE GILCHRIST

Local secretaries, quick to take advantage of ever-improving educational opportunities, will continue to learn (and insure greater earning potential and business recognition) by going back to college this fall, just as secretaries are doing across the nation.

Under sponsorship of the Queen Beach Chapter, National Secretaries Assn., local doors to learning will swing open Sept. 14 at 7 p.m. at Long Beach City College Business and Technology Division, 1305 E. Pacific Coast Hwy. That is the date and hour the eighth annual Certified Professional Secretary Review course begins. Robert Krogfoss again will teach the classes, for which full college credits are given, from 7 to 10 p.m. each Monday thereafter for a full nine months if the entire course is taken. If desired, secretaries may enroll for just certain sections, depending on individual needs and interests.

FIRST segment to be taught will be on business administration to be followed by business law, accounting, secretarial skills and secretarial procedures. Preliminary testing will cover aptitudes and English usage.

The course is designed to prepare qualified secretaries for the Certified Professional Secretary examination and there is no tuition charge. The examination, given annually by the Institute of Certifying Secretaries, is having a "snow-ball" effect on management who now consider its successful completion as a sure guide in measuring top-level secretarial proficiency.

Open to all trained secretaries, those interested may enroll by going directly to the college on opening

night. Additional information may be obtained from Mrs. Neva Blust, 3666 Gardenia Ave., educational chairman for Queen Beach Chapter.

OF THE more than 1,700 secretaries who already have passed this exam and hold their CPS certificates, many report greatly increased recognition through better salaries, more job opportunities, greater responsibilities, more active part in company operations and, for many, promotion to officerships in their firms.

Sideline advantages, according to graduates of course, include sharing interests and finding new friends among classmates during informal mid-evening coffee break.

Credit Women

Long Beach Credit Women's Breakfast Club will have its meeting Wednesday in the Campus Room of the University Club, 1150 E. Ocean Blvd., at 7 p.m. William A. Williams, attorney, will be guest speaker discussing legal aspects of credit laws in California.

Main order of business will be election of new officers.

Public Card Fete

Women's Auxiliary 791, Fraternal Order of Eagles, will sponsor a public card party at 7:30 p.m. Friday at 2821 E. Anaheim St.

Molly Mayfield Is
on Ol' Ted's Team!

By TED KREC

Part of my job here at the paper is processing mail and releases for Molly Mayfield, the advice columnist, and I'd like to add that this is one of my more pleasant chores.

To set the record straight, there is a real Molly Mayfield. That mail is NOT answered by Ol' Ted or anyone else in this office. And even though I've never met her, Mrs. Mayfield's writings have convinced me that she is an astute, educated woman. We receive her mail, forward it to her, and then she sends us releases containing her replies.

For your consideration, I submit this exchange of correspondence:

"Dear Mrs. Mayfield: 'When I applied for a clerk or secretarial job the other day, the personnel man said to me: 'I cannot hire you because you do not look presentable.' 'It was a hot day and I was wearing slacks and a light blouse. I was neat and clean and certainly my outfit was not cheap. 'Don't you think this employment man went too far? Slacks have become an accepted form of women's dress. If they can wear them in stores and at sports events, why can't girls wear them in offices? 'Don't you agree with me, Molly? 'Unemployed'

TO THIS intelligent letter, Mrs. Mayfield replied: "Dear Unemployed: 'I certainly do NOT agree with you. An office is a businesslike place where dress on the part of both men and women should be simple and formal. 'Besides, I think it's disgusting to see women strutting around downtown in slacks and sandals. Most of them haven't the figures to wear slacks anywhere. 'Molly Mayfield'

And for this reply, I say: "Thanks a million, Molly!" Mary Lou Zehms, our women's editor, lives in a fashionable part of town where there are fine markets. She reports that when she goes to the market, she's ashamed of the women she sees. She has observed that the bigger a woman's hips, the more likely she is to wear shorts, and brief shorts at that. Mary Lou adds that most women in markets wear things she wouldn't even wear in the privacy of her own home.

To me, there appears to be a tendency toward sloppy dress on the part of both men and women.

We see many women in this office—they go in and out all day—and while I see nothing wrong with a shapely limb, I hardly think that a business office is the place for an exhibition or evaluation of such "charms."

BEFORE I came into this office, I worked in another where there were mostly men. Whenever a woman would come in wearing brief, outlandish or tight attire, the remarks were rare. I don't think the "lady" in question would have been very flattered to hear them.

"Shame on them!" you probably would say, to which I would reply: "Shame on the GIRL!"

Slacks and shorts may be fine for leisure living and sports, but they definitely have no place on the streets of a city, a business office or a shopping area.

While our school system may be red hot in some respects, it's lukewarm in at least one facet of education—mandatory "coat and tie" grooming. Proper dress is as important in business and society as reading, writing and arithmetic. To this end, I propose that ALL schools set up stiffer grooming and clothing codes for students. The parents, who are at fault, would be forced to see that the rules were obeyed.

No matter how worked up I get, I always like to end on a happy note, so try this thought for the day: do you know what they call a beatnik Marine? A Leathernik!

subsequent trip to Bermuda.

THIS WEEK Fern Bruce entertained Quota members at a Hawaiian dinner in her attractive new apartment in the Royal Palms. This was preceded by a visit to the equally lovely apartment of Naomi Olsen, where cocktails were served.

First meeting of the fall season will take place Sept. 14, the place to be announced later.

Cancel Meeting

There will be no meeting of Abraham Lincoln Circle 44, Ladies of the GAR, this week due to Wednesday being Admission Day.

Quota Club Activities

Quota Club of Long Beach put summer to good use with two delightful fund-raising events. Mrs. John (Rita) Phipps opened her beautiful Anaheim home for a swim and supper party to provide funds for the Ann Rogers Memorial.

At this party, President Marge Haston reported on Quota International convention she had attended at the Shoreham Hotel, Washington, D. C. High light of this event was the international banquet attended by 1,000 Quotarians and friends honoring ambassadors and their wives from Australia, Canada and Mexico. Mrs. Haston also regaled club members with humorous sidelights of her

Give Father a Chance!

By ABIGAIL VAN BUREN

DEAR ABBY: I am planning a church wedding. I am afraid to have my father walk me down the aisle because he is a constant drinker and I don't think he could make it.

He lives at home but hardly anybody speaks to him. I know a bride should have her father give her away, but I don't want to take the chance of having him show up drunk and spoiling my wedding. How do I handle this problem?

—BRIDE-TO-BE

DEAR BRIDE: Alcoholism is a sickness. Your father is sick and his family is certainly not helping him by refusing to speak to him. Perhaps if you told him that you'd be the happiest bride in the world if you could walk proudly down the aisle on his arm, he'd have an incentive to stay sober. Give him that chance—even if you have to have a favorite uncle or

cousin standing in readiness as an alternate should your father disappoint you. You'll be doubly blessed for offering to honor your father in God's house.

DEAR ABBY: My husband got a promotion which means we have to move to upper New York state. I am very unhappy about it because I heard from a woman who once lived there that they are a very fast crowd.

She said the neighbors used to throw wild parties. One of the favorite games was for all the men to toss their house keys into a hat. They'd pass the hat and each man would pick out a house key. He would go to spend the night at whichever house he had the key for. My husband says this is ridiculous, but my friend doesn't lie. Whom should I believe?

—MOVING NORTH

DEAR MOVING: Believe your husband. People who are interested in "games" like this one, wouldn't take a chance on getting their own wives.

DEAR ABBY: I am only 22 years old and my husband is 24. Last night he took a radio to bed with him to listen to the baseball game.

We have been married only 10 months. I am afraid my marriage is falling apart. Can you tell me what to do?—AFRAID

DEAR AFRAID: Be glad your "competition" is nine men instead of one woman. Many happily married men like baseball. It doesn't mean your marriage is "falling apart." Don't whine, nag or act hurt. Just stay right in there and pitch.



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Marina Tower Plans Revised.

More Compact Residences Now Available, from \$29,500.

Due to the wide interest expressed by many persons in smaller residences than those originally designed for The Marina Tower, the construction plan has been changed to accommodate smaller units, as well as the large residences originally planned.

The new design includes the following residences:

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WINGS OVER THE SOUTHLAND

Torrance Airport Hosts a Party



Joe Doss, Torrance Airport commissioner, helps Betty Baker, 17, from Balanca Cruise-master, after her first plane ride. Miss Baker is one of beauties led by Sharon Smith, "Miss Airport Day," who will reign at airport fete next Saturday.

By Herb Shannon

FREE plane rides hourly for lucky spectators will be one of the many attractions at Torrance Municipal Airport's second annual "open

house" celebration next Saturday.

In celebration of its eighth year of commercial operation, the bustling air field at Pa-

cific Coast Hwy. and Crenshaw Blvd. has been scheduled for a full day of displays, demonstrations and other events of interest to the air-minded.

Highlighting the program is a 210 mile Handicap Dash for stock planes of 65 to 300 horsepower. The race is limited to 30 aircraft which will take off from Torrance at noon, round a marker at the halfway point in Warner Springs and return.

TROPHIES FOR the first three winners will be presented in ceremonies at 5 p.m. by 17-year-old Sharon Smith, "Miss Airport Day."

Displays of commercial, private and military aircraft will include the mockup of the Air Force's X15 rocket ship, complete with ejection seat and space suit of the kind worn by America's first pilots of the out-of-this-world age, according to Joe Doss, airport commissioner and general chairman of the celebration.

"We also expect to have the world's largest air freighter, the Douglas C133 Cargo-

master, made in Long Beach," Doss declared. "Other military displays will include fighters and helicopters."

EXHIBITS ALSO will be prepared by the 40 aviation firms now leasing quarters at the air field, Doss said.

"The number of industries on the field now illustrates the growth here in the last two years," the Airport Day chairman pointed out. "We had about half that many in 1957."

Doss could have added that the development of Torrance Airport into a full-fledged tower-controlled field is all the more remarkable considering that it was nothing but an abandoned P33 fighter strip eight years ago.

Built on a former vegetable patch during World War II as part of the nation's defense against surprise air attack, the air strip was populated only by rabbits in April 1951 when "Slim" Kidwell, Bellanca Aircraft distributor, moved his operation in from the old Central Airport north of Compton.

"We brought in the hangars, the motel and the restaurant on wheels," recalled Kidwell, still a key operator at the airport. "Probably put a couple of acres under roof the first day."

INSTALLATION OF the Federal Aviation Agency control tower in April, 1958, crowned the efforts of the airport boosters with official recognition.

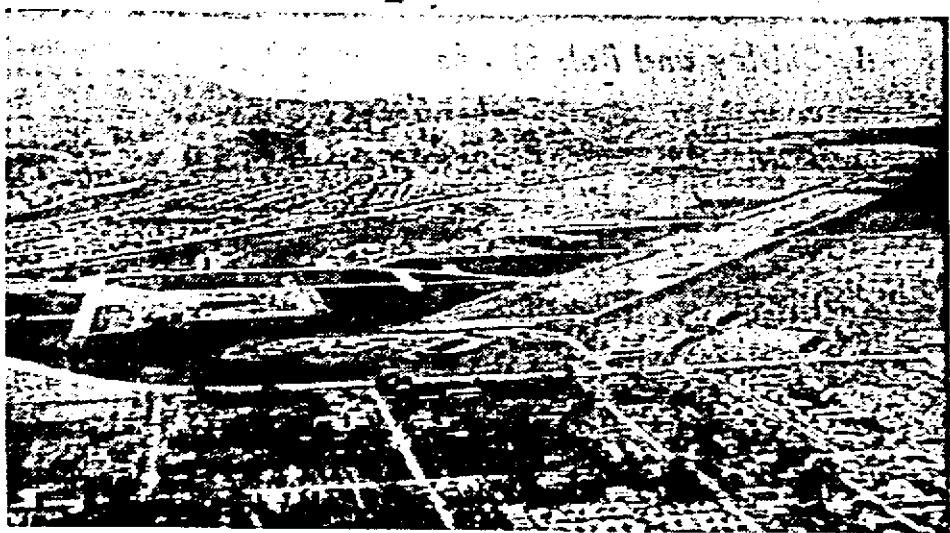
All leading makes of private aircraft will be represented in other exhibits at Saturday's observance, Doss said. The air rides, given by the Ili-Shear Rivet Tool Co. in a Cessna 182 which was entered in the recent Powder Puff Derby, will be given on

the basis of hourly drawings to persons attending the air show.

"Like admission, events and official programs, the air rides will be absolutely free," Doss added.

The Torrance Chamber of Commerce is cooperating with the city and airport commission in sponsoring the Airport Day event.

Sponsor of the Warner Springs Race is the South Bay Exchange Club, under the chairmanship of Emery Stromberg.



Visitors arriving by plane for Torrance Municipal Airport's open house celebration next Saturday will be greeted by this view of field from Lomita approach. The airport entrance for automobiles is on Pacific Coast Highway west of Crenshaw Blvd.

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Rear Adm. C. L. Green

CHEF OF THE WEEK

Admiral in Galley, Waffles on Way!

By MILDRED K. FLANARY
L. P. Food Editor

He has many admirable characteristics, but he's especially well known for his punctuality. If he hasn't arrived at least 15 minutes ahead of schedule, his hosts are all agog with wonderment. Chef of the Week Rear Adm. C. L. Green adheres to his Navy training.

In his youth, he "did" some mining camps in Colorado and Nevada with his family. His Dad took care of the gold and silver in "them" thin hills. Though the admiral was born in Aspen, Colo., he left at the age of 1. At the fifth grade level, he was enrolled in a Reno, Nev., school, and remained there through high school. In World War I, he entered the Naval Academy and finished the course in three years.

HE OCCUPIED a ringside position until the end of the war, and since that time, his service interests have run the gamut of heavy cruisers, submarines, destroyers, with two years duty at the Philadelphia Navy Yard, and one year as instructor of electronics at the Naval Academy, thrown in for good measure.

World War II was more of the same, but the procedure was different. After serving as liaison officer to Adm. Nimitz with the British Eastern Fleet in the Indian Ocean for a time, he was transferred to the Bureau of Naval Personnel, Washington, D. C.

Before his retirement in 1959, he had commanded the new fast battleships, served as chief of staff to the commander of both the

1st Fleet and the Western Sea Frontier, as assistant chief of Naval Operations at Washington, and as commander of the Atlantic Reserve Fleet, New York City.

NOT HAVING seen enough of the world, he and Mrs. Green toured Europe for three months before settling permanently in Long Beach.

Imbued with their Dad's Navy lore, his daughter chose a naval officer as a life mate, and their twin sons spent four years in the Naval Reserve after finishing college.

When he cooks, he starts early in the morning with a batch of waffles.

WAFFLES

Sift twice:
1 1/2 cups flour
1/2 tsp. salt
1 tsp. sugar
1/2 tsp. baking soda
Add slowly:
1 cup sour cream, sour milk, or buttermilk
1/2 cup melted butter
3 egg yolks (well beaten)
3 beaten whites
It's best to use two waffle irons and pre-heat them 8 to 10 minutes. Serve plenty of butter, maple syrup and link sausage.

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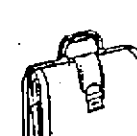
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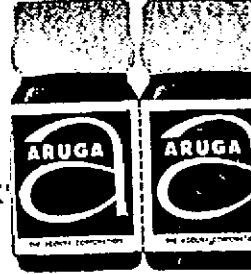
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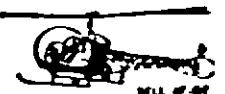


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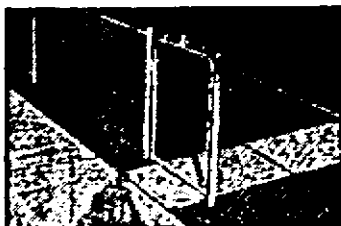
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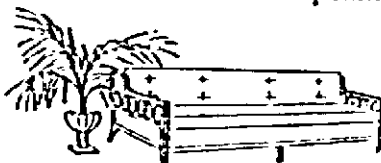
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PET PARADE

Jackal of All Trades

By Eleanor Avery Price

FROM the coasts, swamps, and jungled forests of Central and South America comes the most mixed up wild pooch one could ever hope to find—the crab-eating dog. Although he hails from a distinct group of jackals and is labeled *Buscioyon culpaus* by zoologists. He is about the size of a small red fox, with a sharp fox-like head, but the rear assembly of a dog and the howl of a coyote.

The crab-eating dog will do some of the extraordinary things attributed to foxes. It is said he will de-flea himself by backing under water. And he will burrow after rodents so that, like a fox, he does more good than harm by controlling these pests. But he will not interbreed with a fox.

On the other hand, it is claimed that he will breed with a dog. The progeny of such a union produces mixed-up doggy creatures, so it is no wonder that zoologists find a colossal number of sundry animals in unexplored regions. Collectors have added to the confusion by bringing out unexpected forms of jackal for pet retail trade that have not been scientifically examined.

The crab-eating dogs, like most jackals, will assemble in packs and run down deer or other large animals, and if one gets into a poultry house he can do considerable damage. He is nocturnal and sleeps by day in holes in the

ground unless the weather is overpoweringly hot, whereupon he seeks out water and wisely settles down to soak in it.

As his name implies, the crab-eating dog is very fond of feeding on crustaceans—crabs and other aquatic life. If domesticated as a baby and brought to civilization, he will not hesitate, if the mood moves him, to dive into a bathtub full of water in hopes of surprising a choice shellfish scuttling around on the bottom.

The few crab-eating dogs that have made their appearance as pets in this country are usually termed "cute." They have neat little feet and instead of padding along they are described as "trickling along."

The colorful crab-eater pictured with this article is named Crabby, although he is docile and lovable as a toy dog. He is owned by the



Photo by Joe Ralinger

Crabby, a crab-eating dog, is the pet of the Daryl Keeners. He is shown by Larry Porter.

Daryl Keener family of Long Beach, and he has the distinction of being salaried on TV, with more commitments coming up.

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Our Band

(Continued from Page 6)
time only last November—and the band always has emerged victorious. The people are behind the band, not only the people of Long Beach but also the visitors from all over the country who come here every year and enjoy the concerts.

So the band has carried on despite the loss of its permanent home, the band shell, a few years ago. The shell was torn down as part of the lagoon-filling project.

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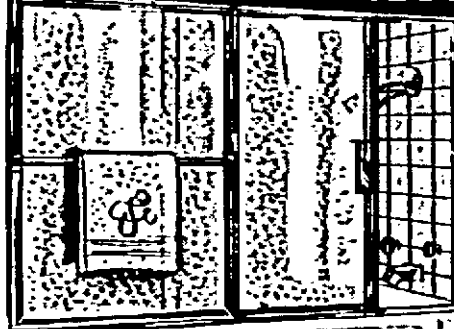
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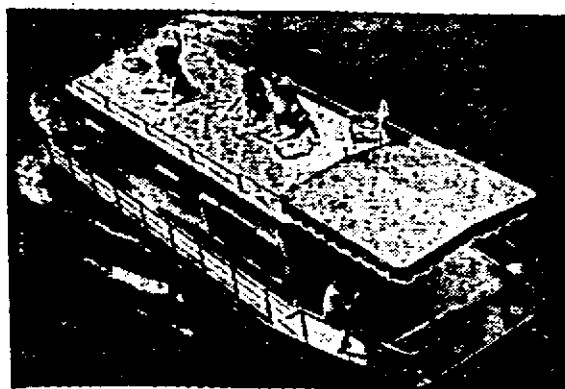
The Long Beach
INDEPENDENT, PRESS-TELEGRAM

COOK BOOK

5th Annual Edition



Too Many Summer Negatives Are DPs



Houseboat on the Hudson, Family Vacation, 1959. That's the way this shot will be remembered; that's the way to file it.

By The Shutterbug

THE END of the summer snap-shooting season is in sight and the click, click tempo of cameras everywhere has reached a new high. It has been estimated that almost a billion snapshots will be clicked off this season and

that leads me to an annual worry.

What's to become of all those negatives?

Some of them, alas, never fulfill their mission in life... that is, of producing a little image. But even if they do, what happens to them? Are they rewarded with a place of their own where they can be secure and where they can welcome visitors in the future?

TOO OFTEN, the answer is "No." Too many negatives become our own DPs—displaced pictures. They are crammed into unmarked, undated envelopes and jammed in with an odd assortment of old letters, notices, and stray prints. They burrow deep into drawers until they seem to vanish. At least, when we go to look for them we can't find them.

I've taken up the cause of a "file-as-you-shoot" system. Start now with your current batch of negatives, pictures and color slides. Then get to last week's and last month's orphans. By keeping the summer flood of shooting under control, you may become so pleased with your efficiency that you can tackle previous accumulations.

THE FIRST STEP is to set aside a definite place to keep negatives. It needn't be a custom-built negative file with ample drawer space for all your needs. That would be ideal and we seldom achieve the ideal. But you can build, adapt or make-do a box, drawer, cabinet or space exclusively for pictures.

Next we should have uniform size envelopes for negatives and folders for pictures. You can obtain standard negative envelopes

in your camera store or you can make your own from inexpensive manila envelopes. Seal the flap of a long, business size envelope, cut it in half and it will give you two envelopes for filing negatives up to 3 1/2 x 4 1/2 inches in size. You can leave your 2 1/2 x 3 1/2 negatives in pairs for filing in this size envelope.

In filing pictures, discard the duds immediately—unless you intend to profit from your mistakes, in which case there might be a reason for referring to them. The rest of the negatives should be filed individually or in small groups if the subject matter is the same. If one negative in a group is superior because of expression or pose, it might be indicated by clipping the corner or notching an edge.

NAME, DATE and subject matter of each group or negative is written legibly on the upper edge of each envelope so that merely riffling through a batch of envelopes is enough to identify each one. Further details about the subject or the exposure can be written elsewhere on the envelope if desired. The more information you record, the better you'll like it in the future.

The easiest filing system, I think, is by subject matter filed alphabetically. Problems arise when one picture has many interesting features. Then you must ask yourself: "If I want this picture in the future, what would I remember about it?" You can also insert cross-references to tell you where a particular picture is filed.

But any system of filing, no matter how crude or elementary, is better than no system at all.

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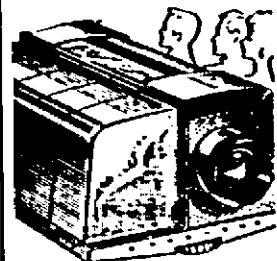
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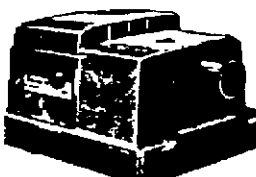
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YOUR GARDEN

Key to Larger Mums

By Joe Littlefield

DISBUDDING is the key to larger blooms on chrysanthemums — as it also is with other blooming perennials. Excess buds in flower clusters are removed, leaving only one to a stem, the strength of the stem going to the remaining bud. The system works even for pom-pom mums.

Pom-pom mums naturally produce many buds in a cluster. You can make the individual plants do two jobs for you. Select certain branches and disbud them. Remove all buds but one. Continue to snap off any that may develop lower down on those selected branches. When all buds have fully developed, you will notice the disbudded branches have much larger and showier flowers.

CUT BLOOMS for indoor use as you need them, leaving the clusters on the plant for color. That way, the same plant serves two purposes... for cut flower use and color in the garden. You can do this disbudding trick with other varieties, too.

Continue to water plants generously as need arises. Shower bathe the plants after watering, preferably in the forenoon. Continue fertilizing them with a balanced, complete plant food till the buds show color, then discontinue feeding.

Bedding plants and early

season bulbs are being planted now. Snapdragons and stocks grow two feet tall and more. Plant them at the back area of the sunny flower bed, unless you plan to set out some larkspur and delphinium. In that case, snapdragons and stocks should be planted in front of them.

Next, progressing forward, set out lower-growing calendulas, then Iceland poppies. If there is any space left in front of them, set out a row of pansies or violas.

YOU'LL CREATE an interesting and different border effect by combining pansies and violas. Plant more violas than pansies in any given section because the plants are smaller and so are the blossoms.

By marking out the group



Photo by the Author

Disbudding makes for larger chrysanthemums, as shown by flower on left. Clustered blooms (right) are smaller.

spaces first, deciding which plants go where, you'll achieve a more pleasing effect.

Pacific hybrid delphiniums should not be planted until after mid-October.

Tips on Gardening

GARDEN TIPS for the week Chrysanthemum plants are now available at most nurseries in six, seven and eight inch pots. The plants soon will be in bloom, thus making it possible to brighten up your garden immediately. The mums may either be grown on as pot specimens or, if you choose, transplanted to the garden.

Camellias, often termed the Queen of the Winter Garden

may be planted now. Camellias require fairly shallow planting. The feeding roots are at home only when close to the surface. They also demand a damp soil condition; if the ground dries out the flowers will be damaged.

Crab grass killers are being widely sold by garden supply stores. Crab grass is making dangerous inroads on Southland lawns. One plant can produce 100,000 seeds per season.



By Dorothy Jonson

It's an excellent practice to start now to prepare the soil in which you're going to plant your fall annuals and perennials, as well as your fall vegetable garden. And bulbs! By doing it early, you can use plenty of good steer manure because it will have time to become thoroughly decomposed and will have no tendency to burn the plants. Blend agricultural sulphur into the soil... two pounds to each 100 square feet. Water it down from time to time so that the entire bed becomes rich and mellow. Then the last of September or the early part of October, when you begin to set out your young plants, you will have a rich soil in which they can grow. A well fortified soil is of tremendous importance to plant life.

Disinfecting the soil with a copper-ether product is of great protection to bulbs during the weeks they are in the ground. It automatically affords them prolonged protection against rotting in the soil.

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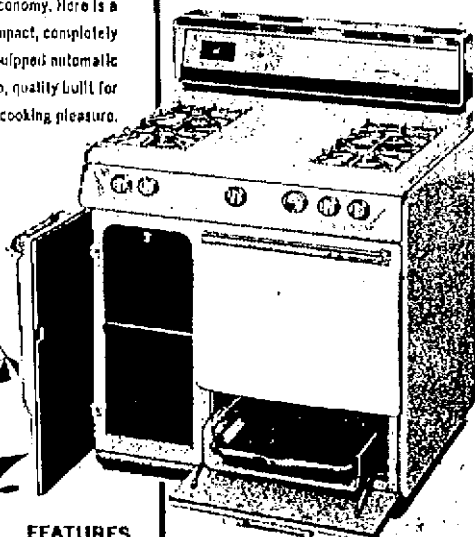
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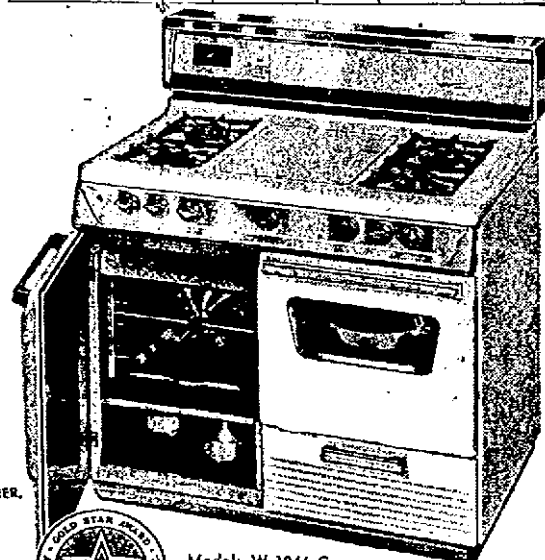
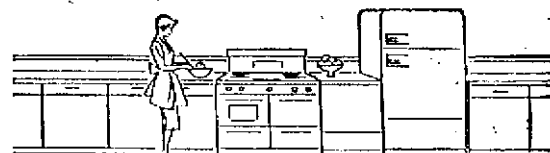
Electric clock, minute minder, fluorescent top lighting, glass oven door, interior light included.

GREAT RANGE, MR. GAFFERS!

GOLD STAR WINNER, MR. SATTLER!

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Model: W-3946-G

GOLD STAR AWARD



Sweet Pea Planting Time Is Here



Winter flowering sweet peas thrive in Long Beach area in late fall, winter, early spring.

By Bob Gilmore

SOUTHERN California is perhaps the only area in the United States where growing sweet peas for winter bloom is considered an ordinary gardening routine. Elsewhere this feat is looked upon

as a miracle of the horticultural world. The time to start sowing seed is right now; by planting at intervals of every few weeks, a succession of blooms for weeks at a time is assured.

There is no real secret concerned with growing sweet peas in the middle of winter in this area. A deep soil, plenty of plant food and the right selection of seed are the bare essentials. But the seed is all-important.

Ordinary or summer-flowering sweet peas will not prosper during the fall, winter or early spring. The vines, of course, may make a prodigious growth and the roots will grope deep into the soil, but blooms will be scant.

WINTER-FLOWERING peas, often identified as early-flowering, have the capacity for blooming when the days are cold and when gray skies, accompanied by a lack of sunshine, are prevalent. The winter-flowering strains have proved exceedingly valuable in the florist trade and many local cut flower growers plant this type exclusively.

Soils in which sweet peas are to be planted should be thoroughly prepared in advance. Turn the existing soil over to a depth of about 18 inches. Sweet peas like a deep, well prepared soil.

The seed bed should be kept damp until planting time. Plant the seed about one inch deep and from three to four inches apart. If prize-winning flowers are desired the plants should be thinned out to perhaps seven or eight inches. But for profusion of bloom... which is what is usually

desired... a closer spacing will prove advisable. As the seedlings grow, the depression should gradually be filled in until almost even with the surface. Leave just a slight depression to catch the water.

SWEET PEAS produce a vine-like plant and the stems require a suitable support or trellis. Garden supply stores now stock a trellis... it looks like a fishnet... made especially for training sweet peas. It is nominal in price and can be used over and over again, the material being treated to stand up against extreme weather conditions.

Sweet peas should be irrigated and not sprinkled. They are fairly heavy drinkers. The vines may attain a height of eight or ten feet and plenty of moisture is required to sustain this mass of vegetation. Yellowing of the foliage is often caused by lack of adequate water.

Sweet peas have, comparatively speaking, voracious appetites. Liquid fertilizer or a well-balanced commercial food should be applied about once every 14 days when the buds start to appear.

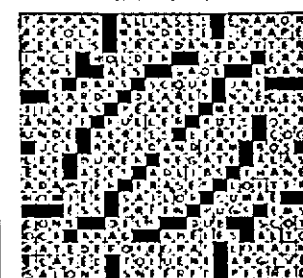
Meet Thursday

Dorothy Jonson, author of the "Dorothy Digs in the Garden" column which appears regularly in Southland, will speak at the fall meeting of the Long Beach Fuchsia Society following a potluck supper at 6:30 p. m. Thursday in Machinists Hall, 728 Elm Ave. Another feature will be a table filled with plants. The public is invited.

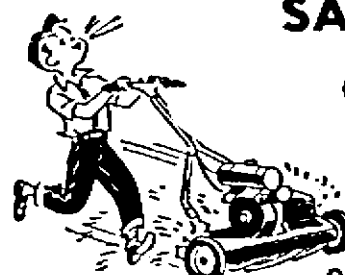
Fuchsia Society

Final report by the nominating and election committee will be made at 1:30 p. m. Sunday, Sept. 13 when executive directors and delegates of 30 branches of the California National Fuchsia Society meet in Hollywood School, 5511 Main St., Hollywood. Chairman Norman Bronson will present a list of two or more members of each of the executive offices to be filled by election in November. Lomita and South Gate branches will preside as hosts.

SOLUTION TO TODAY'S PUZZLE
(See Page 22)



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CEMENT LAWN CURBING (Red) 1/2" Ft. 25c
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Pyracantha, Oleanders, Legustrum, Gal. 59c
DRACENA PALM 1.00 VALUE Gal. 59c
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RUFFLED PETUNIAS, DUSTY MILLER Doz. 39c

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BOUGAINVILLEAS	RED, BRONZE & PURPLE	89c
STEER MANURE	3 cu. ft.	1.00
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JUNIPER TAMS	5 GAL. CAN.	98c

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Share Prize Recipes

By MILDRED K. FLANARY

Independent Press-Telegram Home Economics Editor

GREETINGS to all recipe swappers!

Between the covers of this, your Fifth Annual Cook Book section you will find the



MILDRED K. FLANARY

judges' choice from the more than 5,000 recipes submitted by Southland cooks.

Some are very old—some are quite new—some are unique—and all are excellent! We predict a happy year for each of you in your kitchen because of them.

The judging was entirely impersonal, with 37 women's clubs of the city perusing them all, preparing, testing and tasting many.

We wish to thank each of you who shared your recipes with us . . . and we give to you some new ones in return.

The home economists who selected the final winners were:

Mrs. Mercedes A. Bates, advertising food consultant.

Mrs. Ruth Conrad Bateman, advertising and editorial food consultant.

Mrs. Helen Evans Brown, cookbook author-gourmet.

Miss Patricia McCune, food editor, Independent Star-News, Pasadena.

Mrs. Nessie Valerio, home economist, Lee & Associates, Los Angeles.



NESSIE VALERIO



HELEN EVANS BROWN



PATRICIA McCUNE



MERCEDES A. BATES



RUTH C. BATEMAN



Mrs. Bernice Hamble, grand prize winner of the Cook Book Contest, received a Gaffers & Sattler range from Mr. Joe Novosal, Gaffers & Sattler representative, and Mildred Flanary, food editor of the Independent, Press-Telegram. Mrs. Hamble won with her recipe for Spanish Chicken.

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Second Prize

ORANGE GRAHAM BREAD

1/2 cup shortening
1/2 cup sugar
3 eggs
2 1/2 cups graham cracker crumbs (30 crackers)
1 cup chopped walnuts
1/2 tsp. soda, baking powder, salt (1/2 tsp. each)
1/2 cup orange juice
1 tblsp. grated orange peel
Cream shortening and sugar until light and fluffy; add eggs one at a time and beat until smooth. Mix together the finely rolled graham cracker crumbs, chopped nut meats, soda, baking powder and salt. Add to the creamed mixture alternately with the orange juice and peel. Turn into a greased 9x5 loaf pan and bake in 350 degree oven for 50 minutes or until an inserted toothpick comes out clean.

OPAL C. SIMPSON
100 Atlantic Ave.

SPANISH CHICKEN

1 cup milk
2 1/2-3 lb. chicken
1/4 tsp. chili powder or chili pulp
1 tblsp. vinegar
2 tblsp. sugar
1 can olives (ripe, pitted)
-uuuua pauouuuaa uua [style corn
1 tsp. baking powder
2 tblsp. flour
Salt, flour and fry cut up chicken, place in 2-qt. baking dish. Make gravy in frying pan using 1 tblsp. flour and 1 cup milk, add chili powder or chili pulp, vinegar and sugar and pour over chicken. Scatter olives evenly over all. Mix seasoned corn, flour and baking powder and spread over top. Dot with butter. Bake 35 min. in 350° oven. Serves 6.
M. BERNICE HAMBLE
1546 Sherman Place.



Tom Welch, representative of Sunbeam Corp., presents an electric frying pan to Mrs. Opal C. Simpson, the second-place winner of the Cook Book Contest. Mrs. Simpson's recipe was in the Hot Breads category for Orange Graham Bread.

CROSSWORD PUZZLE

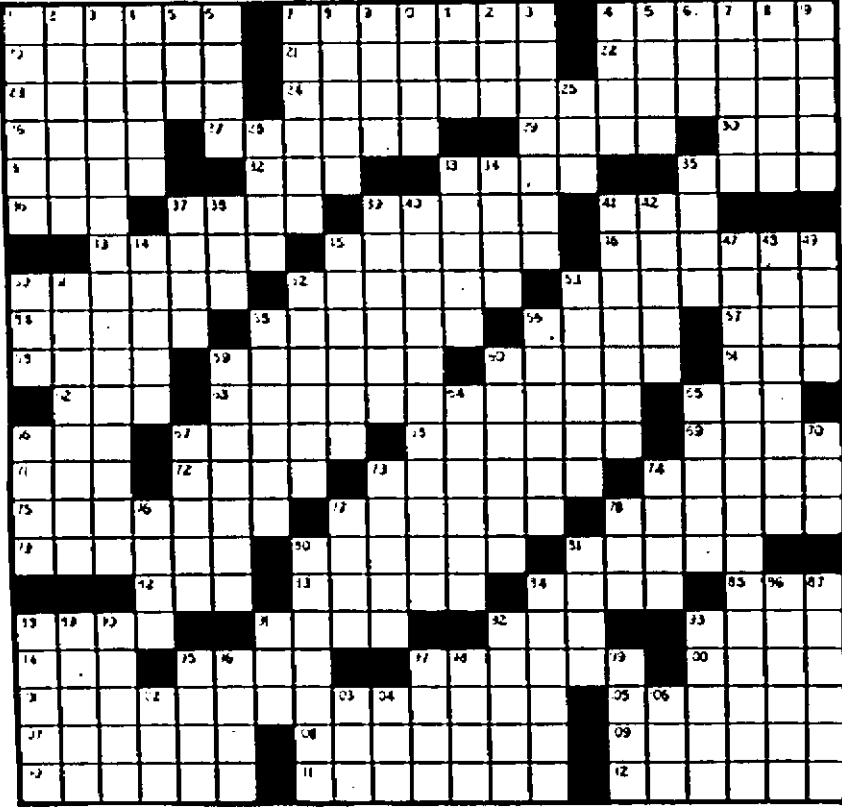
Solution to Puzzle on Page 21

- By H. L. Risteen

ACROSS

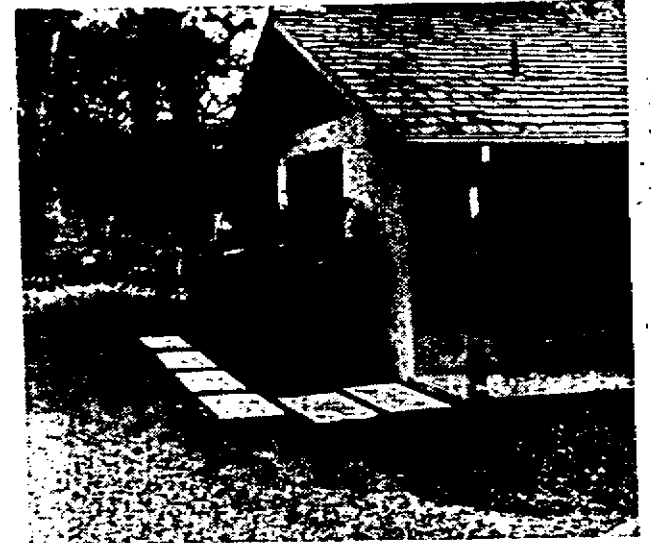
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50 Head heaven.
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- 55 Margaret ____ famous feminist.
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58 Wags Her.
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60 Out of this world.
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62 London school: Alibi.
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67 Martin Van ____.
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72 ____ "Heck".
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77 Obliterated.
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81 Ancient Italian city.
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85 W. German river.
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92 Call.
93 Reputable resident.
94 S. Amer. wood sorrel.
95 ____ a bone's 2 words.
97 White poplars.
100 Choir singer.
101 Table delicacy: 4 words.
105 City in Ohio.
107 Not downtown.
108 Coal tar derivative.
109 Ancient Greek.
113 Exhibitions.
111 Shovel down.
112 Give a gaze.
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1 Tropical animal.
2 Sport buildings.
3 Inhabitable desert: 3 words.
4 Studies strenuously.
5 ____ four.
6 American humorist.
7 Goes easily.
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18 Stage fare.
19 Stood for office again.
25 ____ Rio, Texas.
23 Blade.
33 Savage bull.
34 ____ Reckie.
35 Place.
37 Scotch hillside.
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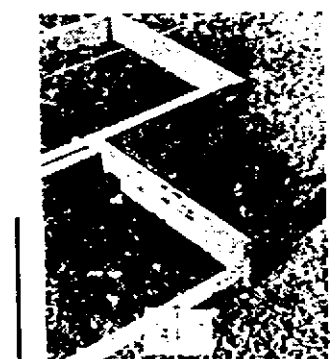
HOW TO Make Stepping Stones for Lawn or Garden

STEPPING STONES have a wonderful way of fitting and blending into any lawn or garden, regardless of size or shape. But the secret to making them fit is to make them BIG. Then, unlike small stones that are so often used for this purpose, large stones eliminate pussy-footing along, so you don't tilt, stumble, and wobble as you go. The stones we show here are engineered to your cement-mixing talents. Pour them in place in one operation, or cast them singly.



1. **FRONT PORCH** OF THIS HOUSE led nowhere off its left side. Yet this stretch of yard offered most logical pathway to backyard activities. Too, a front walk led visitors' eyes straight down length of lawn edge alongside house; the edge never stayed straight and neat after the freshly clipped grass grew. Now large stepping stones form a smooth, permanent edge for lawn. Besides a clean, mud-free pathway around the house, they prevent the front porch from resembling a highway cloverleaf, as an ordinary concrete walk might have done.

2. **ALIGNMENT** and leveling. If stones will be set in row, use chalk line stretched between two stakes to align them (shown). If stones will be placed in a curve, a garden hose makes an accurate guide line. In long rows, set each succeeding form about five inches from the last one.



3. **FORMS** CAN BE 2x4s nailed at corners so nails can be removed. Or, if stones are small use 1x4s nailed, staked so concrete won't push them out. Dig turf only to depth (width) of forms. With carpenter's level, set forms fairly level with ground. If you stake forms inside, drive stakes low.



4. **FILL FORMS** with old wire, rusty pipe, rocks, or similar material you've planned to junk. Spread it out evenly and wet it thoroughly before you place concrete. Already-mixed concrete is easiest, but on a small job like this, you can use ready-to-mix concrete, or mix your own.



5. **LEVEL (SCREED)** concrete with length of 2x4 on edge, or use long float. With float, smooth surface after film of water on top disappears. For interesting, non-skid surface, use float. For smooth surface, steel trowel it after you float it and as concrete begins to set up.

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FIRST PRIZE

CHEESE STRAWS

- 1 cup flour
- 1/2 tsp. salt
- 1/2 tsp. powdered ginger
- 1/2 cup shortening
- 1 cup shredded sharp cheddar cheese
- 1/4 cup toasted sesame seeds
- 2 1/2 tbsps. cold water

Sift flour, salt and powdered ginger. Cut in shortening. Lightly stir in cheese and sesame seeds. Add the water and toss with a fork until mixture is moistened. Form into a ball with the hands. Roll the dough on a lightly floured board. Cut into strips about 3 inches long, 1/2 inch wide, and 1/4 inch thick. Place on an ungreased baking sheet and bake in a 400 oven 10 to 12 minutes or until browned and crisp.

MRS. CAROL G. ARNDT.
1420 E. 9th.

SECOND PRIZE

AVOCADO AND OLIVE DIP

- 1 avocado
 - 1/2 cup sour cream
 - 1/4 cup chopped ripe olives
 - 1 tsp. lemon juice
 - 1/2 tsp. salt
 - 1/2 tsp. seasoned salt
 - 1 tsp. horseradish
 - 1 tbsps. grated onion
- Peel, mash avocado. Blend in remaining ingredients. Serve with corn chips.

MRS. DONNA S. HOBSON
145 E. 51st St.

NORDIC CHEESE WAFERS

- 1 pkg. (3 oz.) soft cream cheese
- 1/4 cup butter
- 1/4 cup sifted flour
- 1/4 tsp. salt
- 1 cup Post Sugar Krinkles or 1/2 cup Post Toasties

Combine all ingredients and mix well. Shape into small balls — place on ungreased baking sheet and flatten with back of spoon. Bake in hot oven (400°) 7-10 minutes.

For Caraway Cheese Wafers use Nordic Cheese recipe and add 1/4 tsp. Caraway Seeds.

MRS. WOOD LOVETT
3730 Gardenia Ave.



MRS. CAROL G. ARNDT

THIRD PRIZE

CHILI-CON-QUESO (CHILI WITH CHEESE)

- 1/2 small can peeled green chili
- 1 large onion chopped very fine
- 1 No. 2 1/2 can peeled tomatoes, drained
- 2 tbsps. vinegar
- 1 tbsps. sugar
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. paprika
- 1/2 tsp. onion salt
- 1/2 tsp. garlic salt
- 1 tbsps. tabasco sauce

1 1/2 lbs. velveeta cheese
Mix ingredients and let simmer for 1 1/2 hours. Melt in double boiler 1 1/2 to 2 lbs. velveeta cheese. When melted, add the above sauce and serve hot with Fritos, potato chips or tostados.

MRS. GEO. R. WELLS
258 Bennett Ave. Apt. 4

FROZEN TOMATO COCKTAIL

- 3 cups tomato juice
- 3 tbsps. mild vinegar
- 2 tbsps. sugar
- Bit of Bay leaf
- 1 tbsps. chopped onion
- 2 tbsps. lemon juice
- 2 celery stalks

Mix juice with remaining ingredients, let stand 15 minutes. Strain through cheesecloth into freezer tray and freeze until mushy. Serve in punch glasses.

MARION G. HORTON,
159 E. Del Amo Blvd.

BEEF STRIP TEASERS

- 3 cups sifted flour
- 2 1/4 tsp. cream of tartar
- 1 1/4 tsp. soda
- 1/4 tsp. salt
- 1/2 cup shortening
- 1/2 cup grated Parmesan cheese
- 3/4 cup 2 1/2 oz. dried beef, cut fine
- 1 cup milk
- 1/3 cup light cream

Sift together into mixing bowl the flour, cream of tartar, soda and salt. Cut in shortening until particles resemble coarse crumbs. Mix in cheese and beef. Add milk and cream all at once; mix until dough clings together in a ball; divide in half. Roll out one portion of dough on floured surface to 1/8 inch thickness. With pastry wheel or knife, cut into 2 1/2 x 1 1/2 inch strips. Place on ungreased baking sheets. Repeat with remaining half of dough. Bake at 425 until light brown for 8-10 minutes. Serve hot or cold. Makes 9 dozen appetizers.

MRS. MARJORIE GAWTHORNE

744 Loma Vista Drive

DRIED BEEF WHIRLS OR PINWHEELS

- 1/4 cup Roquefort or blue cheese
- 2 drops Worcestershire sauce
- 1/4 tsp. grated onion
- 5 slices dried beef 4x5
- 2 slender carrots, scraped

Mash cheese and blend with next 2 ingredients. Fit dried beef slices together, overlapping some to obtain pieces 4x5. Spread carefully with cheese mixture, allowing about 2 1/2 level teaspoons to each piece of dried beef. Roll up like a jelly roll, starting at wide end, and ending with roll 4 inches long and about 3/4 inch thick. Wrap rolls in waxed paper and chill. Cut into 1/2 inch length for pinwheels. Stick a thin slice of carrot and pinwheel on each pick. Stick in a special holder or into a grapefruit or apple and serve with other appetizers. Another good spread for the dried beef is cream cheese blended with enough grated horseradish to season highly. Makes about 40 pinwheels.

MARIANNE CONWAY
12139 160TH ST.
NORWALK, CALIF.

KLASH UN KAS (PENNSYLVANIA DUTCH)

- 3 cups flour
 - 1/2 lb. butter
 - 1/2 lb. cream cheese
- Work into the flour the butter and cream cheese. Chill thoroughly. Take pieces of dough and roll very thin as quickly as possible. Cut with a round cookie cutter size of a water glass. Spread with

- 2 oz. goose liver paste
- 1 tsp. each of Lea Perrin Beef steak sauce or
- 2 oz. of Smithfield ham seasoned with A-1 sauce and
- 1 tsp. tomato catsup

Fold over and bake in moderately hot oven (400) until brown. They may be shaped earlier and baked just before serving. If served with cocktails, spread with anchovy paste, fillet of anchovy or caviar.

MRS. J. K. MENTON
14052 Edwards St.
Westminster, Calif.

Yorkshire Puddings

MEXICAN SPOON BREAD

- 1 No. 2 can cream style corn
- 3/4 cup milk
- 1/2 cup melted shortening
- 2 eggs, slightly beaten
- 1 cup corn meal
- 1/2 tsp. soda
- 1 tsp. salt
- 1 4-oz. can green chilis
- 1 1/2 cups grated cheese

Mix all ingredients except for the cheese and chili. Pour half of the batter into a 9x9 greased baking pan. Spread with chilis and half of the cheese. Add rest of batter. Sprinkle remaining cheese on top. Bake 45 min. in 400 oven. Serves 6 generously.

MRS. IVA WHITE
1767 E. 3rd St.

FRUIT BALLS

- 1 can Borden's sweetened condensed milk
- 2 cups Durkee's fine snow coconut
- Dried apricots, prunes or dates cut in small pieces

Roll in balls, then dip in different flavored jello—press thumb down on top of ball to make it appear like a small apple. Drop on wax paper.

MRS. GEORGE H. GRAVES
2386 MAGNOLIA AVE.

YORKSHIRE PUDDING

- 2 eggs
- 1 cup sifted flour
- 1 tsp. salt
- 1 cup milk
- 3 tbsps. hot beef drippings

Sift flour and salt together, add milk gradually and stir until mixture is smooth. Beat eggs and add to mixture. Take 3 tbsps. hot drippings from roasting pan and place in a pie plate or 8" square pan, return to oven, and when sizzling hot, pour mixture into center of pan. Bake in moderate oven 400 for 30 to 40 minutes.

MRS. LILLIAN BATES
704 E. SAN ANTONIO DR.

EGG DUMPLINGS

- 1 tsp. salt
- 1/2 cup milk
- 1 egg, beaten
- 1 1/2 cups sifted flour

Add salt and milk to beaten egg and stir into flour to form a smooth batter. Drop by teaspoons into boiling salted water or soup or chicken broth. Cover tightly and cook 15 min. Be careful not to lift the lid during this time. Drain into colander. If cooked in hot water they may be served with hot fat poured over them.

ZULA E. WYATT,
4536 Walnut Ave.

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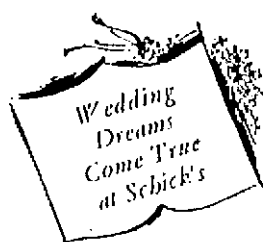
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Monument to the man who found gold and started the rush of 1849: James Marshall.



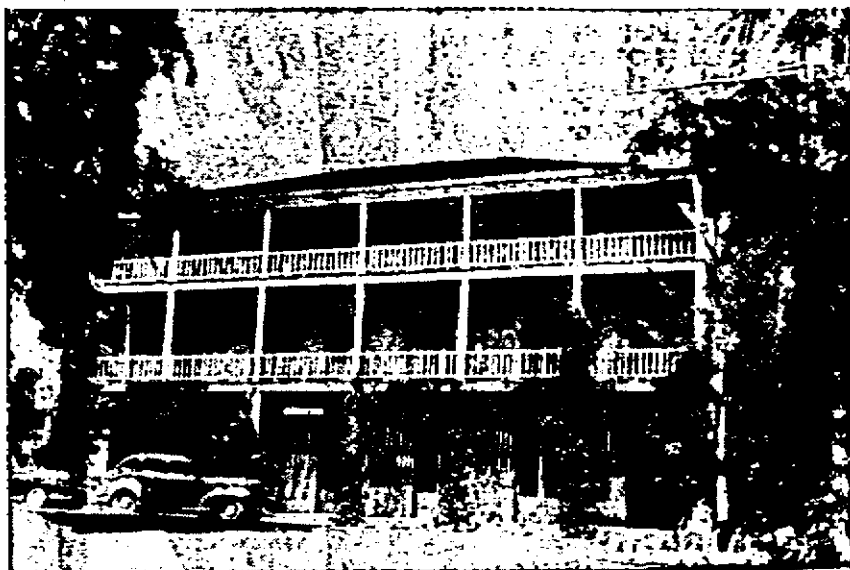
When the Gold Rush was at its peak, Coloma was a hell-roaring camp. The adventurers came and left, and after they had gone, the town lapsed back to quiet, as seen above.

Ghosts of the Gold Rush

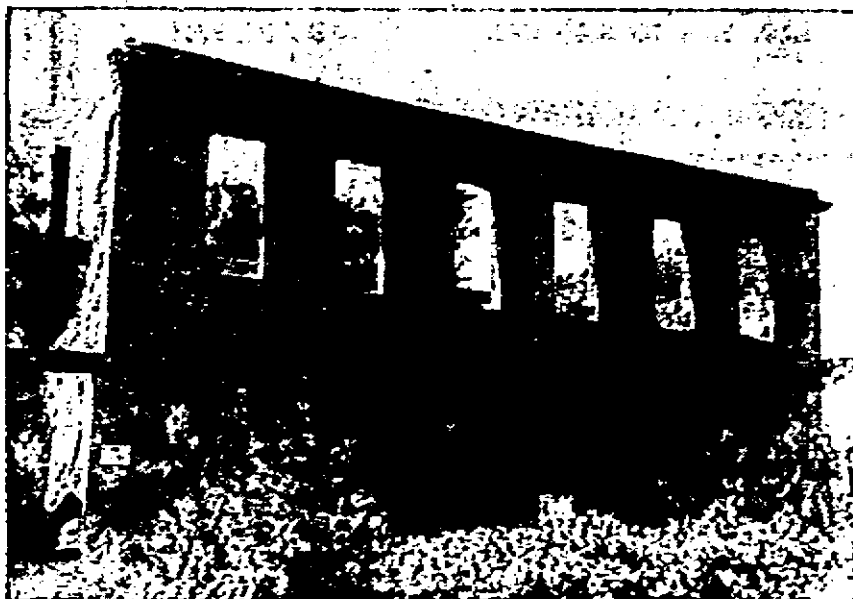
GHOSTLY, crumbling ruins mark the trail men once trod in the rush for golden fortunes in California. Life in the late 1840s and 1850s surged about these wrecks that were banks, hotels, saloons, dance halls, stage depots and livery stables—accoutrements of high, wide and handsome living, and sudden death. King's ransoms were found in the hills, only to be lost on the whirl of a wheel or the turn of a card. And when men moved on to other fields, their towns left to the wilderness again, most of them fall into neglect and decay. Some of these ghosts, still to be seen on a drive through the gold country, are pictured on this page.



Sutter's Mill, near Coloma, was the scene of gold finds that sparked building of boom towns.



St. George Hotel survived the boom days of the little-known town of Volcano which had 17 hotels in its heyday. St. George is a favorite with camera fans.



Bank and stores building was intended for sturdier fate than role in a ghost town, but the boom faded and left structure as an interesting El Dorado ruin.

Barbecue

FIRST PRIZE

FANCIFIX RIBS

- 4½ lbs. pork spareribs
- 1½ cups canned apricot nectar
- 6 tblsp. drained crushed pineapple
- 1½ tsp. lemon juice
- ¾ cup catsup
- ¾ tsp. salt
- ¼ tsp. black pepper

Cut spareribs into serving-size pieces. Place in shallow pan or dish. Combine remaining ingredients; pour over ribs and marinate 1 hour or more. Grill ribs over charcoal for 50 to 60 minutes or until done. Turn ribs frequently and brush with sauce.

Serves 5.

ANNE VALENZUELA
17 West Pleasant St.

SECOND PRIZE

CONNIE'S FINE HERBS BARBECUE SAUCE

- 2 cloves garlic
- 2 egg-size onions
- 1 cup tart catsup
- 1 cup tart chili sauce
- 1 cup India Relish
- 2 cups wine vinegar
- 1 bay leaf
- 1 tsp. pepper
- 1 tsp. coriander, crushed
- ¾ cup lemon juice
- ½ tsp. sweet basil
- 2 tsp. oregano
- 4 tsp. chili powder
- 1 tsp. salt
- 2 cups boiling water
- 2 chicken bouillon cubes
- 2 tblsp. prepared brown mustard

Peel garlic cloves, onions and chop fine. Put all ingredients into a 3 qt. saucepan. Heat to boiling, reduce heat to simmering and cook



ANNE VALENZUELA

slowly with frequent stirring for about 40 min. Strain sauce through a coarse sieve, using a wooden spoon to force most of the plug through. For basting, use 1 cup sauce to each 2 lbs. meat. Pour into heated bowl

Makes 4½ cups sauce. Serve with broiled or roasted meat, fish or chicken.

MARIANNE CONWAY
12139 160th St.,
Norwalk, Calif.

THIRD PRIZE

BARBECUED KABOBS

- 3 lbs. top sirloin steak, cut in 1½" cubes
- 1 tsp. dry mustard
- ½ tsp. salt
- 1 tsp. peppercorns
- ¼ tsp. oregano
- ½ cup soy sauce
- 2 tblsp. vinegar
- 1 bay leaf
- 1 tblsp. minced onion
- 1 cup beer
- ½ cup salad oil
- 12 whole canned mushrooms
- 12 whole small onions
- 1 green pepper, cut in small squares
- 3 tomatoes, quartered

Combine dry mustard, salt, peppercorns, oregano, soy sauce, vinegar, bayleaf, onion, beer and salad oil, pour over

beef. Let marinate in refrigerator 5 hours. Drain, and save the marinade. Alternate beef and the vegetables on skewers. Place on grill about 4" from heat. Barbecue 10 minutes on each side, using marinade for basting.

Makes 6 servings.
MRS. A. M. ULRICH
3945 N. Ladoga.

PATIO GRILLED LAMB CHOPS

- 8 medium thick Lamb Chops
- 1 clove garlic
- 1 tsp. salt
- ¼ cup catsup
- ½ cup red wine
- ¼ cup salad oil
- ½ tsp. cayenne grated cheese

Mince the garlic and mash with salt. Add catsup, wine, salad oil and cayenne. Mix. Soak the chops in marinating sauce for 3 to 4 hours or over night. Remove from sauce and grill quickly over hot coals. When first side of

(Continued on Page 44)

The prize winning RANGE for the prize winning Chef...

GAFFERS & SATTLER

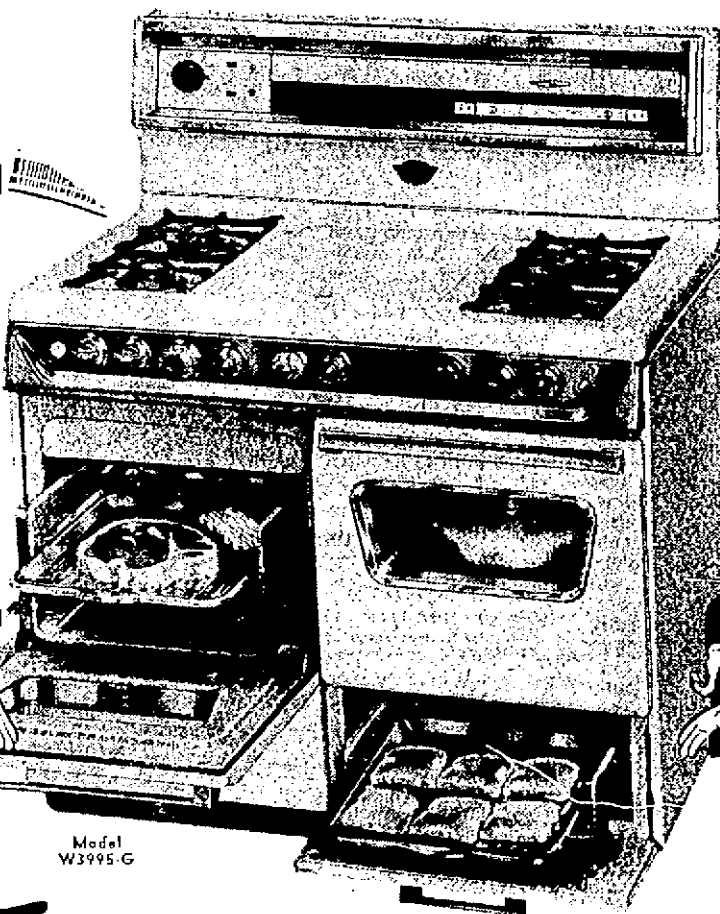
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Jordan's Pride . . . Laurel Leaf
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Pink Purity . . . Mrs. Tingley

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Popular price, ea. . . . 59c
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See our selection 69c
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Choice, 1 gal. can . . . 1.19

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ALUM. 47" length, 47" wide. **2.75**
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HARDY—BROADLEAF
Gallon cans. Reg. 1.50 **1.19**

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5 in. or pot. plants
Gallon containers **89c**

- YUCCA PLANT
Regular 1.75 **1.19**
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Reg. 1.00 Gal. **89c**
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FOR ORIENTAL SETTINGS
Reg. 1.50 **1.19**
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ELMS, ASH, ETC.
Reg. 3.50 4.50—5 Gal. **2.15**
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Green leaf with red berries
Reg. 75c **69c**
- GIANT BIRD OF PARADISE
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Reg. 2.50 ea. **1.19**
- DRACAENA PALMS
For Tropical Settings
Reg. 90c Gal. can **69c**
- SHADE TREES
Elms, Alders, Sycamores,
Liquid Amber, Gal. Can **98c**

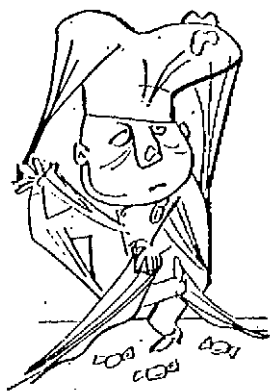
Quantity Cooking

FIRST PRIZE

PUNCH FOR 50 PEOPLE

4 large bottles gingerale
1 qt. grape juice
6 lemons
4 oranges
5 cups sugar
1 qt. strong cold tea
4 qts. water
Canned or frozen orange juice may be used. Mix ingredients and add gingerale just before serving.

CONSTANCE WESTON
2421 Elden Ave.
Costa Mesa, Calif.



SECOND PRIZE

TUNA BALLS WITH GOLDEN NOODLES

6 No. 1 cans or 12 7-oz. cans of flaked tuna
1 1/2 cups (1/2-lb.) chopped onion
1 1/2 cups chopped celery
1 1/2 cups minced parsley
1 1/2 qts. bread crumbs
1 1/2 cups melted butter or oleo
1 tabsp. salt
1/4 tsp. pepper
1/2 cup lemon juice
1 doz. eggs, beaten
1/2 cup fat or drippings
Combine all ingredients except fat or drippings. Mix thoroughly. Shape into 66 balls. Brown lightly in fat in heavy skillet. Tuna balls may be kept warm in very slow oven or by covering skillet and placing over lowest heat. Serve with:

3 lbs. broad noodles
2 cups butter or oleo
2 cups sifted enriched flour
3 tabsp. salt
1/2 tsp. pepper
3 cups dry milk solids
3 qts. water
1 1/2 qts. (3 No. 2 cans) cooked whole kernel corn
Cook noodles in boiling water until tender (about 6 minutes). Drain and rinse. While noodles are cooking, melt butter or oleo in large saucepan, stir in flour, salt, pepper and dry milk solids. Add water and cook until thickened, stirring constantly. Fold in noodles and corn, mixing until blended. Heat thoroughly. Serve with tuna balls. The recipe for tuna balls can also be used as a tuna loaf and baked in a loaf pan instead of making into balls and frying. Serves 48.

MRS. LELA CLARK
926 Lime Ave.

THIRD PRIZE

BARBECUE BEEF ON A BUN

13 lbs. ground beef
1/2 cup fat (lard or shortening)
1/2 cup lemon juice
1 cup elder vinegar
2 cups water
2 1/2 qts. catsup
1 cup brown sugar
1/2 cup chopped onion
2 qts. celery (chopped fine)
1/2 cup dry mustard
3 tabsp. salt
Saute beef until brown. Melt fat and combine with all liquids. Add remaining ingredients and heat. Do not cook enough to soften vegetables. Combine with meat. Serve 1/2 cup on a hamburger bun. Serves 100.

MRS. GRETA WILLIAMS
12002 Silver Fox Rd.
Los Alamitos, Calif.

BARBECUED HAMBURGERS

2 1/2 lbs. onions, finely chopped
1 green pepper, chopped
6 lbs. ground chuck
3 tabsp. Worcestershire sauce
1 head celery
1/2 cup salad (cooking) oil
2 cups catsup
2 tsp. salt
1/2 tsp. each, savory salt, celery salt, garlic salt and pepper
2 tabsp. prepared mustard
1/4 cup flour
Set oven at 300°. Saute onion, celery and green pepper in hot fat in large frying pan. Brown the meat, then add meat to onion and celery mixture. Add catsup, Worcestershire, salts, pepper and mustard. Turn into large pan. Heat for 2-3 hours or until thickened. Skim off accumulated fat on top; sprinkle flour over top and mix in just a few minutes before removing from oven. Serves 50.

MRS. R. JOHNSON
9116 E. Artesia Blvd.
Bellflower, Calif.

PINEAPPLE CRISP

FILLING:

1 1/4 cup sugar (13 oz.)
1/2 cup cornstarch (2 1/4 oz.)
1/2 cup lemon juice (4 fl. oz.)
7 cups crushed pineapple (2 No. 2 1/2 cans)

CRUST:

1 lb. flour
2 tsp. salt
4 1/2 cups brown sugar
2 1/4 qts. old-fashioned or quick oats (uncooked)
3 cups butter (1 lb. 5 oz.)

Combine sugar and cornstarch; add lemon juice and 1 cup pineapple. Mix well until cornstarch is dissolved. Add remaining pineapple. Cook, stirring constantly until clear and thickened. Cool. For the crust mix the flour and salt together. Add brown sugar, rolled oats and butter; cut in butter until mixture resembles coarse crumbs. Pat 1/2 the crumb mixture onto bottom of two greased 13x16x19-inch pans. Spread pineapple filling over crumb mixture. Sprinkle remaining crumbs over top. Bake in moderate oven, 350°, for 25 to 30 minutes or until brown. Serve warm or cold. Serves 48.

MRS. FLOYD HARVEY
918 McDonald Ave.
Wilmington, Calif.

SPICY APPLE TORTE

5 cups sifted flour
2 tsp. soda
1 1/2 tsp. baking powder
2 tsp. salt
1 1/2 tsp. cinnamon
1 1/2 tsp. cloves
2 cups soft shortening
2 1/2 cups brown sugar
4 eggs
1 1/4 cups sweetened apple sauce
1 1/4 qts. quick oats (dry)
1 pt. raisins

Sift flour, soda, baking powder, salt and spices together. Add shortening, sugar, eggs and half the applesauce. Beat at low speed with mixer for 20 seconds, increase speed to medium for 5 seconds until smooth. Fold in other applesauce, oats and raisins. Beat at low speed for 15 seconds. Bake in greased pans 14x17x1 in a 350 oven from 35 to 40 minutes. Serve warm with hard sauce or whipped cream. Serves 50.

MRS. LELA CLARK
946 Lime Ave.

DEEP CHERRY PIE

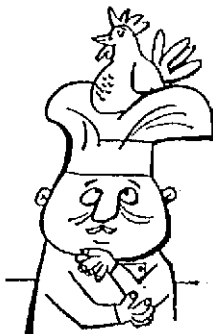
3 cups flour for pie crust
1 cup shortening
2 tsp. salt
Ice water

Sift flour, salt, cut in shortening with blender or 2 knives. Add ice water 5 to 8 tabsp. or just enough to hold dough together.

10 cups sour red cherries, water packed
1/2 cup granulated sugar
1/2 cup light brown sugar (firmly packed)
1/4 tsp. ground cinnamon, dash of allspice
2 tabsp. cornstarch
2 tsp. red food coloring
1/4 tsp. almond extract
2 tabsp. lemon juice
2 tabsp. butter or margarine

Use two-thirds pastry roll to fit a 13x9x2 pan. Trim edges, leaving a 1/2-inch rim. Drain cherries well, measure 1 1/4 cup of the juice. Mix sugar, spices and cornstarch together; stirring 1/2 cup of the saved juice. Meanwhile, heat remaining 1 cup of juice and food coloring together until it simmers. Stir in cornstarch mixture slowly. Cook until it is thick and clear. Add almond extract. Place drained cherries into pastry shell; pour syrup over them. Sprinkle with lemon juice, dot with butter. Roll out remaining pastry, cut into long strips. Make a lattice top on wax paper. Turn it over the cherries carefully. Sprinkle with sugar. Seal and flute strips and edge. Bake in hot oven (425°) 30 to 40 minutes. Serve when warm or cold with scoop of vanilla ice cream. Serves 12.

MRS. J. H. COOK
2135 Tulane Ave.



Foreign Dish

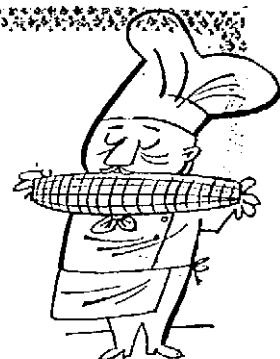
DUTCH WATERMELON TEA CUPS

Combine
1 cup sugar
1 cup water
1 cup watermelon pickles (chopped fine)
1 tsp. cinnamon
1/2 tsp. cloves
Place above ingredients in large saucepan and bring to boil. Cool at least 30 minutes. Sift together

2 cups flour
1 tsp. cinnamon
1/2 tsp. salt
1 tsp. soda
Place dry ingredients into cooled mixture in saucepan and add

1 cup of chopped pecans and
1 tsp. of vanilla and mix well.
Pour batter into 18 cupcake, paper-lined, pans and bake at 350 for 25-30 minutes. Cool and frost with

CINNAMON BUTTER



FROSTING

2 tabsp. butter
1/8 tsp. cinnamon
1/8 tsp. salt
1 1/2 cups confectioners sugar
2 tabsp. hot cream
Cream butter, cinnamon, and salt and blend into the confectioners sugar. Then add the hot cream and blend well. Frost cooled cupcakes.

MRS. DIANA KELDERS
237 Sunset St.

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Song

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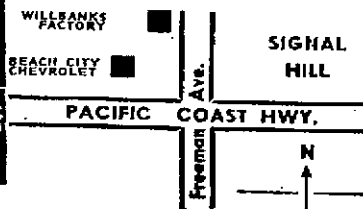
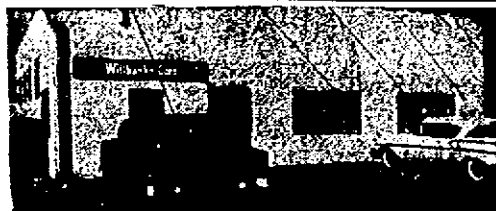
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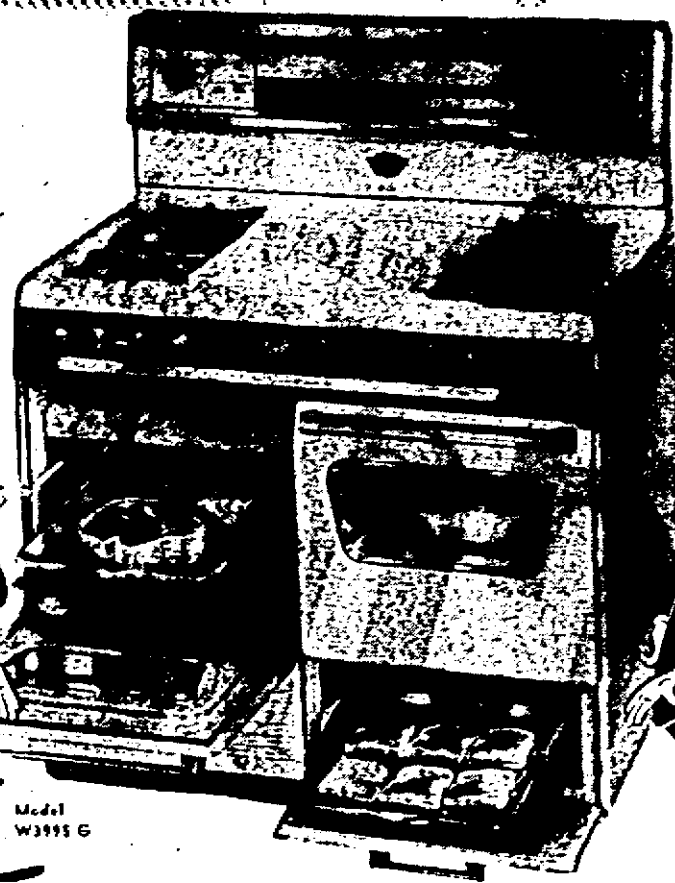
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Griddle, Griddle Shield and Cover and Thermal Eye Fifth Burner. 4 Harper Center Simmer Burners. Thermal Eye right front burner. Top Burner Timer (also times High Broiler and Rotisserie). Automatic Grease Saver. Fluorescent Top Light.



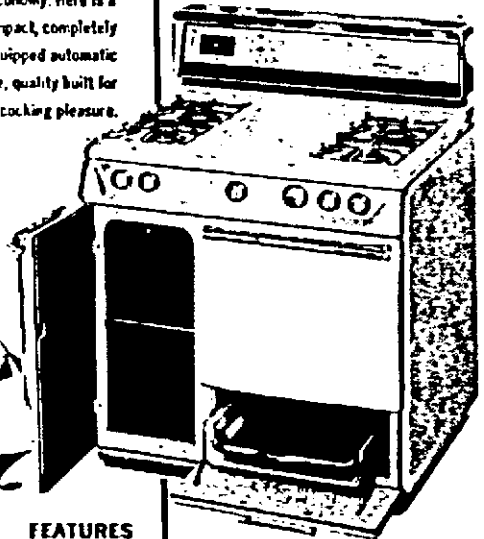
Model W3995 G

PRICES START AS LOW AS \$179.95



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COOKING PERFORMANCE PLUS ECONOMY!



Model No. 3930 G

FEATURES INCLUDE:

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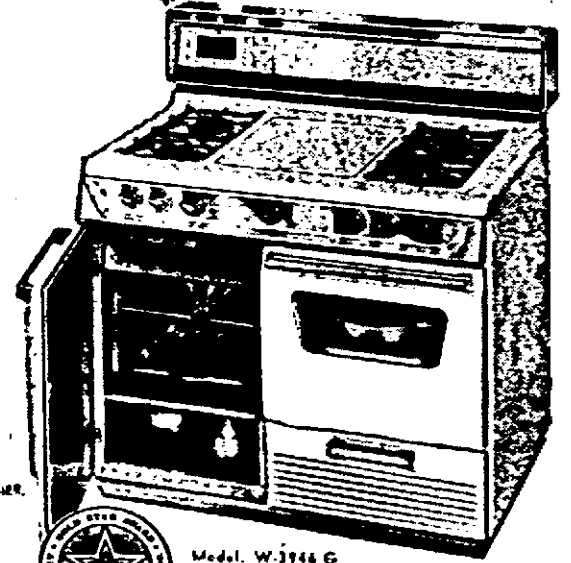
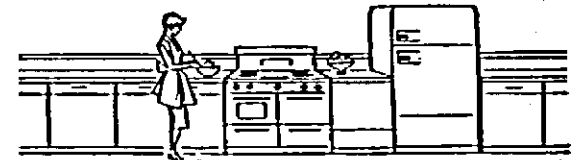


GREAT RANGE, MR. GAFFERS!

GOLD STAR WINNER, MR. SATTLER!

GAFFERS & SATTLER

The Brand to Buy!



Model W-3946 G

GOLD STAR AWARD



Cakes

FIRST PRIZE

COCONUT — PECAN CHOCOLATE CAKE

- 1 pkg. Baker's German's Sweet Chocolate
 1/2 cup boiling water
 1 cup butter
 2 cups sugar
 4 egg yolks, unbeaten
 1 tsp. vanilla
 1/2 tsp. salt
 1 tsp. soda
 2 1/2 cups sifted Swans Down Cake flour
 1 cup buttermilk
 4 egg whites

Melt chocolate in 1/2 cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each. Add the melted chocolate and vanilla. Mix well. Sift together the salt, soda, and flour. Then add alternately with buttermilk to chocolate mixture, beating well. Beat until batter is smooth. Beat egg whites until stiff peaks form. Fold into batter. Pour into three 8 or 9 inch cake layer pans, lined on bottoms with paper. Bake in moderate oven (350) 35 to 40 minutes. Cool. Frost tops only with coconut-pecan frosting listed below.

COCONUT-PECAN FROSTING

- 1 cup evaporated milk
 1 cup sugar
 3 egg yolks
 1/4 lb. margarine
 1 tsp. vanilla
 1 1/4 cups Baker's coconut and
 1 cup of chopped pecans
 Combine the evaporated milk, sugar, egg yolks, margarine and vanilla in a saucepan. Cook and stir over medium heat until mixture thickens—about 12 minutes. Add about 1 1/4 cups coconut and cup of chopped pecans. Beat until frosting is cool and thick enough to spread. Makes 2 1/2 cups.

MRS. EDNA M. LEY
 2702 Atlantic Ave.

SECOND PRIZE

OLD TIME SPICE CAKE

- 1/2 cup shortening
 1 1/2 cups of dark brown sugar
 3 eggs, beaten
 2 1/2 cups of flours, sifted twice
 2 tsp. cinnamon
 1 tsp. cloves
 1 tsp. nutmeg
 1/4 tsp. salt
 1 cup sour cream
 1 tsp. of soda
 1 tsp. baking powder
 2 tsp. vanilla

Combine ingredients and mix well. Bake in either layer pans or large pan for 25 min-

utes in moderate oven. Frost with carmel frosting.

GERTRUDE BROMBACH
 245 LINDEN AVE.

THIRD PRIZE

YELLOW ANGEL CAKE

Filling:

- 12 egg whites
 1 tblsp. cream of tartar
 Pinch of salt
 1 1/2 cups sugar
 1 cup flour
 6 egg yolks, well beaten
 1 1/2 cups milk
 1 cup sugar
 1 tblsp. flour
 6 egg yolks
 1 pkg. gelatine soaked in
 1/2 cup water
 1 cup whipped cream
 Vanilla

Beat the egg whites stiff with the cream of tartar and salt. Mix the sugar and flour and fold carefully into whites. Add the well-beaten egg yolks. Bake in angel food pan for 1 1/4 hours at 300, cool.

Put the 1 1/2 cups milk in a double boiler and add the sugar, flour, and 6 egg yolks. Cook until thick. Add the gelatin dissolved in the water. Cool custard, then fold in the whipped cream and add vanilla. Frost over cake and keep in refrigerator.

MRS. FERN CRISWELL
 747 New York St.

3 MINUTE CHERRY JOY

- 1 can of cherries
 2 tblsp. red coloring
 1 cup sugar
 1/4 cup water
 1 cup flour
 1 cup sugar
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 cup milk
 3/4 cup melted butter

Combine cherries, 1 cup sugar and coloring with water. Stir while crushing cherries with back of fork. Sift flour, baking powder, salt and sugar together, add milk and stir until smooth. Put 3/4 cube butter into pyrex cake dish (7 1/2 x 12) over flame and melt. Add cake mixture into dish and cherries on top. Bake in 375 oven for 35-40 minutes.

MRS. DORIS WALKER
 5938 Gallup St.
 Lakewood, Calif.

CARROT CAKE

- 1 1/2 cups brown sugar
 1 1/2 cups grated carrots
 1/4 tsp. nutmeg
 1/2 tsp. soda
 1 1/2 cups water
 2 tblsp. butter
 2 1/4 cups sifted flour
 1 tsp. vanilla
 1 cup raisins
 1 tsp. cinnamon
 1 1/2 tsp. baking powder
 1 cup chopped nut meats

Measure brown sugar, water, raisins and carrots into a saucepan. Cook until the carrots are tender; add butter, cinnamon and nutmeg. Let cool. Add sifted flour, baking powder and soda which have been sifted together twice. Mix well and add vanilla and fold in nut meats. Bake in greased 8x8x2" glass baking dish at 375° for 30-40 minutes. Ice with cream cheese frosting.

CREAM CHEESE FROSTING

- 1 3-oz. pkg. cream cheese
 2 cups sifted powdered sugar
 1 tblsp. orange juice
 Mash cheese, add orange juice and beat; gradually add sugar and beat until smooth. Note: No milk or eggs—keeps well.

MRS. J. H. NIEMIE
 1107 Silva St.

FLASH FRUIT CAKE

- 1/2 lb. candied cherries
 1/2 lb. candied pineapple
 1/2 lb. dates
 1 lb. white raisins
 2 lbs. pecans
 1 lb. graham crackers
 1 lb. marshmallows
 1 cup hot orange juice

Crush graham crackers to a fine meal, add fruits and nuts which have been chopped and mix well. Dissolve marshmallows in hot orange juice and blend with first ingredients. Line two loaf pans with waxed paper and press mixture in firmly. Cover with waxed paper and store in refrigerator. Leave there for 10 days before cutting.

ETHEL PERRIN
 24819 Avalon Blvd.
 Wilmington, Calif.

RAINBOW CUPCAKES

- 1 pkg. white cake mix (2-layer size)
 1/2 pkg. fruit-flavored gelatin (any flavor)
 ICING
 1/4 cup melted butter
 2 tblsp. cream
 2 cups sifted powdered sugar
 1/2 pkg. gelatin

Prepare cake batter according to package directions. Stir in the half pkg. of gela-

tin and pour into paper-lined muffin tins. Combine the melted butter and cream. Blend in the sifted powdered sugar and the remaining 1/2 pkg. of gelatin and frost the cooled cup cakes.

MRS. FRANK LABAC.
 5323 Coralite St.

WHOLE WHEAT FLOUR CAKE

- 1 1/2 cups brown sugar
 1/2 cup butter (cream together)
 2 whole eggs
 1 cup chopped prunes
 1 cup pecans
 1 tsp. cinnamon
 2 tsp. allspice
 1 tsp. nutmeg
 3/4 cup buttermilk
 1 cup raisins
 Mix; then add
 1 1/2 cups whole wheat flour
 1 tsp. soda
 Bake in a loaf pan at 350 for 55 minutes.

MRS. JOHN D. BRUNNEL
 1805 W. 19th St.

OVALTINE CAKE

- 2 cups sifted cake flour
 1 cup granulated sugar
 3/4 cup sweet chocolate
 Ovaltine
 2 tsp. baking soda
 1/4 tsp. salt
 1 tsp. vanilla
 1 cup cold water
 1 cup mayonnaise

Combine and sift twice the flour, sugar, ovaltine, baking soda, and salt. Add mayonnaise mixed with the cup of cold water and vanilla and blend well. Pour batter into 2 round cake pans, lined with waxed paper, then grease paper. Bake about 30 min. at 350 degrees.

MRS. A. C. BERG
 5518 Autry Ave.
 Lakewood, Calif.

CLEVELAND CAKE

- 3 cups flour (Gold Medal)
 2 cups sugar
 1 cup Crisco
 1/2 teaspoon salt
 Mix together like pie dough and save one cupfull for top of cake.
 1 tblsp. cocoa
 2 tblsp. cinnamon
 1 cup raisins
 1 cup chopped nuts

Glaze Cake Mix can be substituted for above with addition of walnuts.

- 2 cups sour milk or buttermilk
 2 tsp. (scant) soda (stir soda into milk)

Stir well, pour into greased and floured pan 2x9x13. Pour the saved cup of mix on the top of the cake dough. Bake 35-40 minutes at 350 degrees. Cake will leave sides of pan when done.

MRS. BESSIE F. BRADY
 709 1/2 Medio St.



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see PAGE 43
Cook Book Edition



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Share Prize Recipes

By MILDRED K. FLANARY
Independent Press-Telegram Home
Economics Editor

GREETINGS to all recipe swappers!

Between the covers of this, your Fifth Annual Cook Book section you will find the

judges' choice from the more than 5,000 recipes submitted by Southland cooks.

Some are very old—some are quite new—some are unique—and all are excellent! We predict a happy year for each of you in your kitchen because of them.

The judging was entirely impersonal, with 37 women's clubs of the city perusing them all, preparing, testing and tasting many.

We wish to thank each of you who shared your recipes with us . . . and we give to you some new ones in return.

The home economists who selected the final winners were:

Mrs. Mercedes A. Bates, advertising food consultant.

Mrs. Ruth Conrad Bateman, advertising and editorial food consultant.

Mrs. Helen Evans Brown, cookbook author-gourmet.

Miss Patricia McCune, food editor, Independent Star-News, Pasadena.

Mrs. Nessie Valerio, home economist, Lee & Associates, Los Angeles.



MILDRED K. FLANARY



NESSIE VALERIO



HELEN EVANS BROWN



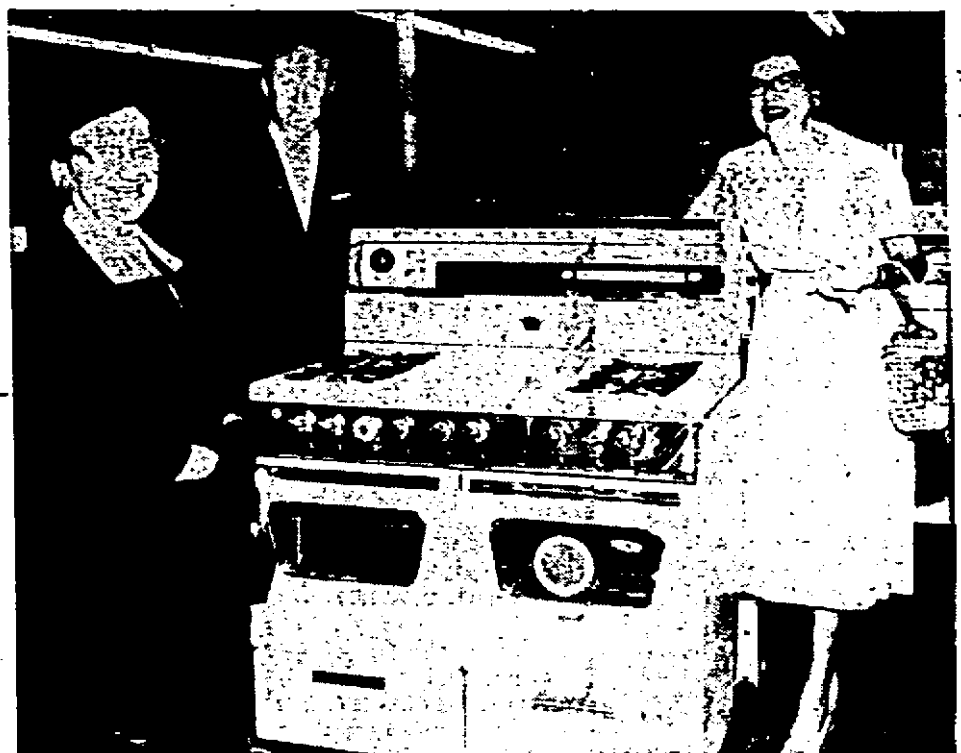
PATRICIA McCUNE



MERCEDES A. BATES



RUTH C. BATEMAN



Mrs. Bernice Hamble, grand prize winner of the Cook Book Contest, received a Gaffers & Sattler range from Mr. Joe Novosel, Gaffers & Sattler representative, and Mildred Flanary, food editor of the Independent, Press-Telegram. Mrs. Hamble won with her recipe for Spanish Chicken.

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Second Prize

ORANGE GRAHAM BREAD

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
3 eggs
 $2\frac{1}{2}$ cups graham cracker crumbs (30 crackers)
1 cup chopped walnuts
 $\frac{1}{2}$ tsp. soda, baking powder, salt ($\frac{1}{2}$ tsp. each)
 $\frac{1}{2}$ cup orange juice
1 tblsp. grated orange peel
Cream shortening and sugar until light and fluffy; add eggs one at a time and beat until smooth. Mix together the finely rolled graham cracker crumbs, chopped nut meats, soda, baking powder and salt. Add to the creamed mixture alternately with the orange juice and peel. Turn into a greased 9x5 loaf pan and bake in 350 degree oven for 50 minutes or until an inserted toothpick comes out clean.

OPAL C. SIMPSON
100 Atlantic Ave.

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SPANISH CHICKEN

1 cup milk
 $2\frac{1}{2}$ -3 lb. chicken
 $\frac{1}{4}$ tsp. chili powder or chili pulp
1 tblsp. vinegar
2 tblsp. sugar
1 can olives (ripe, pitted)
-ureas paucosas una 1 style corn
1 tsp. baking powder
2 tblsp. flour
Salt, flour and fry cut up chicken, place in 2-qt. baking dish. Make gravy in frying pan using 1 tblsp. flour and 1 cup milk, add chili powder or chili pulp, vinegar and sugar and pour over chicken. Scatter olives evenly over all. Mix seasoned corn, flour and baking powder and spread over top. Dot with butter. Bake 35 min. in 350° oven. Serves 6.
M. BERNICE HAMBLE
1516 Sherman Place.



Tom Welch, representative of Sunbeam Corp., presents an electric frying pan to Mrs. Opal C. Simpson, the second place winner of the Cook Book Contest. Mrs. Simpson's recipe was in the Hot Breads category for Orange Graham Bread.

Candy & Nuts

FIRST PRIZE

SWEDISH NUTS

½ lb. (1½ cups) blanched almonds
½ lb. (2 cups) walnut halves
1 cup sugar
Dash salt
2 egg whites (beaten stiff)
½ cup butter or margarine
Toast nuts in 325 oven until light brown. Fold sugar and salt into egg whites and beat until stiff peaks form. Fold nuts into meringue. Melt butter in cookie sheet (15x-10x1). Spread nut mixture over butter. Bake in slow oven (325) about 30 minutes, stirring at least every 10 minutes until nuts are coated with brown covering and no butter remains in pan.

MRS. WILLIAM D. LEE
2124 Magnolia

SECOND PRIZE

STRAWBERRY DIVINITY

3 cups sugar
¾ cup light corn syrup
¾ cup water
2 egg whites, stiffly beaten
1 3 oz. pkg. strawberry flavor gelatin
½ cup flaked coconut
1 cup chopped pecans
Combine sugar, corn syrup and water. Bring to boil, stirring constantly; reduce heat and cook to hard ball stage (252°) stirring occasionally. Combine beaten egg whites and gelatin; beat until mixture forms peaks. Pour hot syrup in thin stream into egg whites, beating until candy loses gloss and holds shape. Fold in coconut and nuts. Pour into greased 9" square pan. Top with rows of chopped pecans and coconut. Makes 60 pieces.

MRS. D. B. DORNFIELD
10391 BONNIE DR.
GARDEN GROVE, CALIF.

THIRD PRIZE

CANDIED WALNUTS

1½ cups granulated sugar
½ cup sour cream
1 tsp. vanilla
2½ cups walnut halves
Bring sugar and sour cream to a boil in a heavy saucepan. Stir constantly. Cook to the soft-ball stage (236 to 238°). Remove from heat. Add vanilla, beat until mixture begins to thicken. Add nuts, stir until well coated. Turn out on greased cookie sheet; separate into individual pieces.

Makes about 1½ lbs. nuts.
MRS. JOE VANDER MEULEN
6129 FIDLER
LAKEWOOD, CALIF.

FRUIT AND NUT CANDY

2 lbs. powdered sugar
1 can Eagle Brand Condensed Milk
½ lb. soft butter
1 tsp. vanilla
2 sqs. melted chocolate, chopped candied fruit, chopped nuts or coconut (optional)
Mix sugar, butter, condensed milk, vanilla and chocolate. Add fruit, nuts, etc. Shape into desired forms. Place on waxed paper, and

put in refrigerator until firm enough to dip.

CHOCOLATE DIP

24 ozs. Nestles Chocolate Chips
½ block of paraffin

Melt together slowly. Use 2 forks to dip candy into chocolate. Place on waxed paper to set. Leftover dip may be placed in refrigerator for future use or poured over nuts or cereal and allowed to set. For variety cherry, lemon, butterscotch or cinnamon chips may be substituted for the chocolate. If these are used omit the paraffin and add four tablespoons of shortening to each 24 ounces of chips used and stir well as chips melt.

MRS. COLLEEN LEWIS
6249 Glorywhite St.
Lakewood 11, Calif.

WALNUT DIVINITY OR NOUGAT

2 cups sugar
½ cup white Karo
2 egg whites
½ cup water
1 tsp. vanilla
2 cups walnut meats

Boil sugar, water and Karo until syrup forms a firm, soft ball in cold water. Add stiffly-beaten whites of eggs and add ½ of the syrup, pouring slowly and beating constantly. Cook remaining syrup until it forms a hard ball when tried in cold water. Add it slowly to first mixture, beating constantly. Beat until mixture begins to keep its shape. Add vanilla and walnuts; turn into a buttered dish. Cut when cold.

JUDY AGAN
1785 Orizaba, Apt. D.

ENGLISH TOFFEE

1 cup sugar
½ cup water
¾ cup butter or margarine
1 pkg. sweet chocolate
½ cup chopped walnuts
Combine sugar and water.

Add butter or margarine, a small amount at a time, waiting until each is melted before adding more. Cook to 300 F. Pour onto greased cookie sheet. Melt sweet chocolate in top of double boiler. While toffee is still warm, spread melted sweet chocolate on both sides. Sprinkle nuts over all. Cool and chip into small pieces.

MRS. KATHLEEN STEPHENS
345 Oro Court

COFFEE 'N CREAM FUDGE SUPREME

3 cups granulated sugar
1 envelope plain Knox gelatin
3 tbsps. powdered coffee
½ cup (scant) dark corn syrup
3 squares unsweetened chocolate
½ tsp. salt
1¼ cups butter or margarine
2 tsp. vanilla

1 cup chopped nuts
36 half nut meats
½ small package cream cheese
Use real butter in greasing 9" square pan. Mix sugar, coffee, and dry gelatin thoroughly in a 2-qt. saucepan. Add milk and stir thoroughly. Let stand five minutes. Add corn syrup, chocolate, butter and salt. Cook over less than medium heat, stirring frequently as the gelatin tends to settle easily, until candy reaches 240° on candy thermometer or when tested in cold water it forms a firm ball or begins to thread from the spoon. Remove from heat. Add cream cheese and vanilla extract, and cool 15 mins. Beat until candy becomes heavy, losing its gloss and holding its shape some. Stir in nut meats and spread in buttered pan. Mark in 1½" squares placing ½ nut meat on top of each cut square.

MRS. R. M. SCOTT
3635 GAVIOTA AVE.

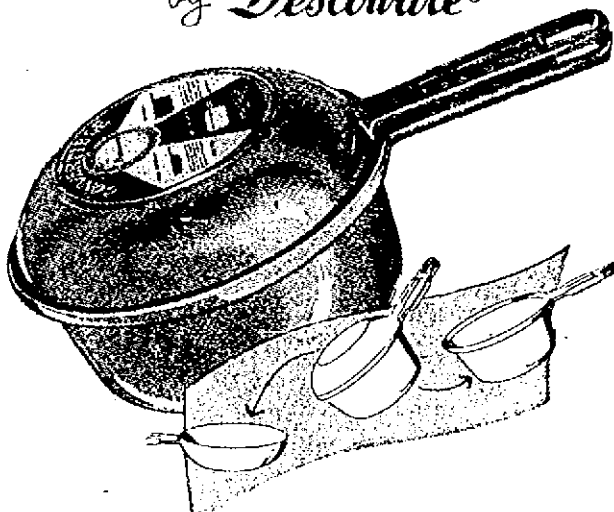
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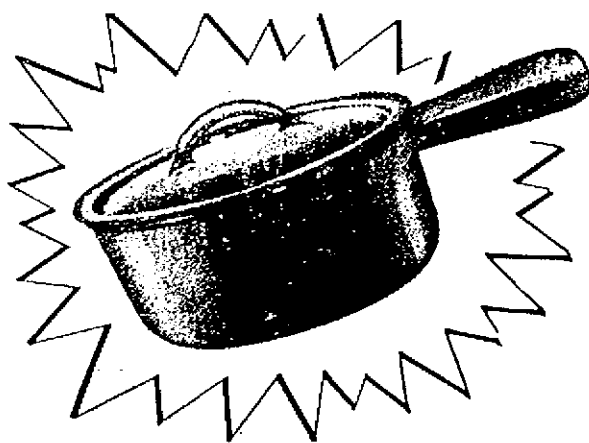
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Appetizers, Canapés, Hors d'Oeuvres

FIRST PRIZE

CHEESE STRAWS

- 1 cup flour
- 1/2 tsp. salt
- 1/2 tsp. powdered ginger
- 1/2 cup shortening
- 1 cup shredded sharp cheddar cheese
- 1/4 cup toasted sesame seeds
- 2 1/2 tblsp. cold water

Sift flour, salt and powdered ginger. Cut in shortening. Lightly stir in cheese and sesame seeds. Add the water and toss with a fork until mixture is moistened. Form into a ball with the hands. Roll the dough on a lightly floured board. Cut into strips about 3 inches long, 1/2 inch wide, and 1/4 inch thick. Place on an ungreased baking sheet and bake in a 400 oven 10 to 12 minutes or until browned and crisp.

MRS. CAROL G. ARNDT,
1420 E. 9th.

SECOND PRIZE

AVOCADO AND OLIVE DIP

- 1 avocado
 - 1/2 cup sour cream
 - 1/2 cup chopped ripe olives
 - 1 tblsp. lemon juice
 - 1/2 tsp. salt
 - 1/2 tsp. seasoned salt
 - 1 tblsp. horse-radish
 - 1 tblsp. grated onion
- Peel, mash avocado. Blend in remaining ingredients. Serve with corn chips.

MRS. DONNA S. HOBSON
115 E. 51st St.

NORDIC CHEESE WAFERS

- 1 pkg. (3 oz.) soft cream cheese
- 1/4 cup butter
- 1/2 cup sifted flour
- 1/4 tsp. salt
- 1 cup Post Sugar Krinkles or 1/2 cup Post Toasties

Combine all ingredients and mix well. Shape into small balls — place on ungreased baking sheet and flatten with back of spoon. Bake in hot oven (400°) 7-10 minutes.

For Caraway Cheese Wafers use Nordic Cheese recipe and add 1/4 tsp. Caraway Seeds.

MRS. WOOD LOVETT
3730 Gardenia Ave.



MRS. CAROL G. ARNDT

THIRD PRIZE

CHILI-CON-QUESO
(CHILI WITH CHEESE)

- 1/2 small can peeled green chili
- 1 large onion chopped very fine
- 1 No. 2 1/2 can peeled tomatoes, drained
- 2 tblsp. vinegar
- 1 tblsp. sugar
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. paprika
- 1/2 tsp. onion salt
- 1/2 tsp. garlic salt
- 1 tblsp. tabasco sauce
- 1 1/2 lbs. velveeta cheese

Mix ingredients and let simmer for 1 1/2 hours. Melt in double boiler 1 1/2 to 2 lbs. velveeta cheese. When melted, add the above sauce and serve hot with Fritos, potato chips or tostados.

MRS. GEO. R. WELLS
258 Bennett Ave. Apt. 4

FROZEN TOMATO
COCKTAIL

- 3 cups tomato juice
 - 3 tblsp. mild vinegar
 - 2 tblsp. sugar
 - Bit of Bay leaf
 - 1 tblsp. chopped onion
 - 2 tblsp. lemon juice
 - 2 celery stalks
- Mix juice with remaining ingredients, let stand 15 minutes. Strain through cheesecloth into freezer tray and freeze until mushy. Serve in punch glasses.

MARION G. HORTON,
159 E. Del Amo Blvd.

BEEF STRIP TEASERS

- 3 cups sifted flour
 - 2 1/2 tsp. cream of tartar
 - 1 1/4 tsp. soda
 - 1/4 tsp. salt
 - 1/2 cup shortening
 - 1/2 cup grated Parmesan cheese
 - 3/4 cup 2 1/2 oz. dried beef, cut fine
 - 1 cup milk
 - 1/2 cup light cream
- Sift together into mixing bowl the flour, cream of tartar, soda and salt. Cut in shortening until particles resemble coarse crumbs. Mix in cheese and beef. Add milk and cream all at once; mix until dough clings together in a ball; divide in half. Roll out one portion of dough on floured surface to 1/4 inch thickness. With pastry wheel or knife, cut into 2 1/2 x 1 1/2 inch strips. Place on ungreased baking sheets. Repeat with remaining half of dough. Bake at 425 until light brown for 8-10 minutes. Serve hot or cold. Makes 8 dozen appetizers.

MRS. MARJORIE
GAWTHORNE
744 Loma Vista Drive

DRIED BEEF WHORLS
OR PINWHEELS

- 1/4 cup roquefort or blue cheese
 - 2 drops worcestershire sauce
 - 1/4 tsp. grated onion
 - 5 slices dried beef 4x5
 - 2 slender carrots, scraped
- Mash cheese and blend with next 2 ingredients. Fit dried beef slices together, overlapping some to obtain pieces 4x5. Spread carefully with cheese mixture, allowing about 2 1/2 level teaspoons to each piece of dried beef. Roll up like a jelly roll, starting at wide end, and ending with roll 4 inches long and about 3/4 inch thick. Wrap rolls in waxed paper and chill. Cut into 1/2 inch length for pinwheels. Stick a thin slice of carrot and pinwheel on each pick. Stick in a special holder or into a grapefruit or apple and serve with other appetizers. Another good spread for the dried beef is cream cheese blended with enough grated horseradish to season highly. Makes about 40 pinwheels.

MARIANNE CONWAY
12139 160TH ST.
NORWALK, CALIF.

KLASH UN KAS
(PENNSYLVANIA DUTCH)

- 3 cups flour
 - 1 1/2 lb. butter
 - 1 1/2 lb. cream cheese
- Work into the flour the butter and cream cheese. Chill thoroughly. Take pieces of dough and roll very thin as quickly as possible. Cut with a round cookie cutter size of a water glass. Spread with
- 2 oz. goose liver paste
 - 1 tsp. each of Lea Perrin Beef steak sauce or
 - 2 oz. of Smithfield ham seasoned with A-1 sauce and
 - 1 tsp. tomato catsup
- Fold over and bake in moderately hot oven (400) until brown. They may be shaped earlier and baked just before serving. If served with cocktail, spread with anchovy paste, filet of anchovy or caviar.

MRS. J. K. MENTON
14052 Edwards St.
Westminster, Calif.

Yorkshire Puddings

MEXICAN SPOON BREAD

- 1 No. 2 can cream style corn
 - 3/4 cup milk
 - 1/2 cup melted shortening
 - 2 eggs, slightly beaten
 - 1 cup corn meal
 - 1/2 tsp. soda
 - 1 tsp. salt
 - 1 4-oz. can green chilis
 - 1 1/2 cups grated cheese
- Mix all ingredients except for the cheese and chili. Pour half of the batter into a 9x9 greased baking pan. Spread with chilis and half of the cheese. Add rest of batter. Sprinkle remaining cheese on top. Bake 45 min. in 400 oven. Serves 6 generously.

MRS. IVA WHITE
1767 E. 3rd St.

FRUIT BALLS

- 1 can Borden's sweetened condensed milk
- 2 cups Durkee's fine snow cocoanut
- Dried apricots, prunes or dates cut in small pieces

Roll in balls, then dip in different flavored jello—press thumb down on top of ball to make it appear like a small apple. Drop on wax paper.

MRS. GEORGE H. GRAVES
2386 MAGNOLIA AVE.

YORKSHIRE PUDDING

- 2 eggs
- 1 cup sifted flour
- 1 tsp. salt
- 1 cup milk
- 3 tblsp. hot beef drippings

Sift flour and salt together, add milk gradually and stir until mixture is smooth. Beat eggs and add to mixture. Take 3 tblsp. hot drippings from roasting pan and place in a pie plate or 8" square pan, return to oven, and when sizzling hot, pour mixture into center of pan. Bake in moderate oven 400 for 30 to 40 minutes.

MRS. LILLIAN BATES
704 E. SAN ANTONIO DR.

EGG DUMPLINGS

- 1 tsp. salt
- 1/2 cup milk
- 1 egg, beaten
- 1 1/2 cups sifted flour

Add salt and milk to beaten egg and stir into flour to form a smooth batter. Drop by teaspoons into boiling salted water or soup or chicken broth. Cover tightly and cook 15 min. Be careful not to lift the lid during this time. Drain into colander. If cooked in hot water they may be served with hot fat poured over them.

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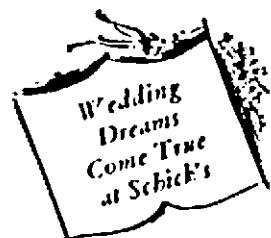
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Jams and Jellies

FIRST PRIZE

LEMON MARMALADE

12 lemons sliced very thin; remove seeds
5 qts. water
6 lbs. white sugar
Slice the lemons, remove seeds and let stand in the water over-night. In the same water. Mash and add the white sugar. Boil 30 minutes or until it will jell. Put in sterilized glasses and cover with paraffin and lids.

MRS. ILIAN SHAW

7031 10th St.

Buena Park, Calif.

SECOND PRIZE

LUSCIOUS RED STRAWBERRY JAM

2 boxes whole strawberries
2 tblsp. vinegar
4 cups granulated sugar
Clean and wash the strawberries and put into a large kettle and add the vinegar. Cook over moderate fire for 3 minutes. Add the sugar and stir slowly and let it come to a rolling boil. Cook at the boil for 6 minutes and remove from fire, pour into large bowl or crock big enough to hold all that is being made. Stir slowly or shake occasionally while cooking. Put in jars when thoroughly cooled, preferably the next day; cover with paraffin.

MRS. ALFRED CEMS

6138 Elsa St.

THIRD PRIZE

APRICOT-PINEAPPLE JAM

1 lb. dried apricots
1 large can crushed pineapple
1 lemon, juice and rind
1 small bottle maraschino cherries, cut fine
3/4 as much sugar as fruit mixture

Soak the apricots overnight. Cook slowly until done. Add the crushed pineapple, lemon juice and rind. Measure the above mixture and add 3/4 as much sugar as fruit mixture. Cook until thick as desired; (will burn very easily). Add the maraschino cherries. Cook 1 minute more and put into glass jars. Seal while hot.

MRS. AGNES REEVES

20 Roycroft Ave.

PEACH BLUSH JAM

1 doz. cling peaches
3 oranges
2 lemons
1 cup crushed pineapple
1/4 oz. bottle maraschino cherries
1 cup of sugar for each cup fruit

Pare peaches and grind with pulp of oranges and lemons. Add grated rind of oranges and lemons. Stir in pineapple. Measure and add one cup sugar for each cup of fruit. Boil slowly; or until thick. Remove from heat. Drain cherries, chop, and combine with hot mixture. Seal at once in sterilized jars. This jam makes an ideal cake filling. Can be used as a topping for ice cream.

MRS. V. F. HANSEN

3550 McKenzie Ave.

FRESNO 2, Calif.

PEACH JAM

3 lbs. ripe peaches
2 oranges
1 No. 2 can crushed pineapple (drained)
1 small bottle maraschino cherries
1/2 tsp. salt
6 cups sugar
Peel oranges and cut fine. Peel peaches and quarter. Combine with salt, sugar, and cherry juice and boil for 30 minutes. Add cherries and pineapple and cook until thick.

MRS. W. L. SHORT

5110 El Cedral St.

JAMS AND JELLIES

POMEGRANATE JELLY

4 cups strained pomegranate juice
7 1/2 cups sugar
1 bottle Certo
Bring pomegranate juice and sugar to a rolling boil. Boil for one minute, adding Certo. Skim and pour into jelly glasses. Makes 11 6oz. glasses.

MRS. DARLENE L. BROWN

5309 Penree Avenue

Lakewood, Calif.

FRESH BERRY JAM

3 cups of crushed or sliced strawberries (2 or 3 boxes)
6 cups sugar
1 pkg. pectin (box)
1 cup cold water
Combine strawberries, sugar and lemon juice. Let stand

Relishes & Pickles

FIRST PRIZE

APPLE RELISH

1 lb. large red apples
2 dill pickles
1 medium size onion
1/2 cup sugar
1/4 cup vinegar

Core apples but do not peel. Grind together with pickles and onion. Add sugar and vinegar. Serve well chilled with pork or fowl. Makes 1 pint.

ODESSA FORSBERG

463 South St.

SECOND PRIZE

RIPE TOMATO RELISH

24 ripe tomatoes
6 bell peppers
1 bunch celery
2 cups vinegar
1 tblsp. cinnamon
4 tblsp. salt
6 onions
2 green chili (or 12 small ones)
4 cups sugar
1 tblsp. nutmeg
1 tblsp. allspice
1 tblsp. ginger

Put vegetables through coarse meat grinder. Cook un-

together for 20 minutes or more. Bring pectin and cold water to boil and cook for 1 minute. Add berries and sugar mix. Remove from heat and stir well for 5 or 10 minutes until sugar is dissolved.

Put in jars and when cool, place in refrigerator for 24 hours. Then freeze.

LETHA H. PETERSON

15956 Hunsaker

Paramount, Calif.

RHUBARB CONSERVE

1 qt. rhubarb
1 qt. sugar
1 orange
1/2 lemon
1 cup raisins
Nut meats optional

Slice rhubarb and let stand with sugar over night after adding juice of orange and lemon and the finely grated rind of both. Next day cook for one hour, adding the raisins after 1/2 hours of cooking. Add nut meats if desired. Bottle and seal.

MRS. JOHN HOYNECKE

2821 Cade St.



ODESSA FORSBERG

til thick, about 1 1/2 hours (uncovered) stirring occasionally to prevent scorching. Place in glass jars and seal. Makes 15 pints.

MRS. ROBERT ANDERSON

5943 Greentop St.

Lakewood, Calif.

THIRD PRIZE

UNCOOKED VEGETABLE RELISH

4 medium size carrots
8 green size onions
2 medium size cabbages
9 green bell peppers
9 red bell peppers

Clean and wash well. Put

all the vegetables through food chopper (coarse blade). Mix with 1/2 cup salt and let stand 2 hours.

Drain well and add

2 pts. sugar
3 pts. vinegar
2 tblsp. whole mustard seed
2 (tblsp. celery seed

Mix well and seal in sterilized jars. This pickled vegetable relish is most delicious after setting about 6 weeks. Makes 9 pts.

MRS. HARDY H. CULLIVER

... 4211 E. 4th St., Apt. 8..

ICED GREEN TOMATO PICKLES

7 lbs. green tomatoes
2 gals. water
3 cups lime

Wash and slice green tomatoes. Make a solution of the water and lime and let the tomatoes stay in this solution for 24 hours. After 24 hrs. drain and soak tomatoes in fresh water for 4 hours, changing water every hour. Drain and place in kettle of following solution.

7 1/2 lbs. sugar
4 1/2 pts. vinegar
1 1/2 tsp. cloves, ginger, allspice, celery seed, mace, cinnamon

Bring this syrup to boiling point. Pour this mixture over tomatoes and let stand overnight. In morning, boil for an hour and place in jars and seal. Makes 12 pints.

MRS. C. W. HOLIAND

1964 Montair Ave.

(Continued on Page 28)

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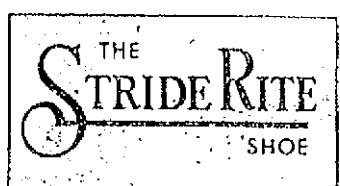


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Barbecue

FIRST PRIZE

FANCIFUL RIBS

- 4½ lbs. pork spareribs
1½ cups canned apricot nectar
6 tblsp. drained crushed pineapple
1½ tsp. lemon juice
¾ cup catsup
¾ tsp. salt
¾ tsp. black pepper

Cut spareribs into serving-size pieces. Place in shallow pan or dish. Combine remaining ingredients; pour over ribs and marinate 1 hour or more. Grill ribs over charcoal for 50 to 60 minutes or until done. Turn ribs frequently and brush with sauce.

Serves 5.

ANNE VALENZUELA
17 West Pleasant St.

SECOND PRIZE

CONNIE'S FINE HERBS BARBECUE SAUCE

- 2 cloves garlic
2 egg-size onions
1 cup tart catsup
1 cup tart chili sauce
1 cup India Relish
2 cups wine vinegar
1 bay leaf
1 tsp. pepper
1 tsp. coriander, crushed
½ cup lemon juice
½ tsp. sweet basil
2 tsp. oregano
4 tsp. chili powder
1 tsp. salt
2 cups boiling water
2 chicken bouillon cubes
2 tblsp. prepared brown mustard

Peel garlic cloves, onions and chop fine. Put all ingredients into a 3 qt. saucepan. Heat to boiling, reduce heat to simmering and cook



ANNE VALENZUELA

slowly with frequent stirring for about 40 min. Strain sauce through a coarse sieve, using a wooden spoon to force most of the pulp through. For basting, use 1 cup sauce to each 2 lbs. meat. Pour into heated bowl

Makes 4½ cups sauce. Serve with broiled or roasted meat, fish or chicken.

MARIANNE CONWAY
12139 100th St.,
Norwalk, Calif.

THIRD PRIZE

BARBECUED KABOBS

- 3 lbs. top sirloin steak, cut in 1½" cubes
1 tsp. dry mustard
½ tsp. salt
1 tsp. peppercorns
½ tsp. oregano
½ cup soy sauce
2 tblsp. vinegar
1 bay leaf
1 tblsp. minced onion
1 cup beer
½ cup salad oil
12 whole canned mushrooms
12 whole small onions
1 green pepper, cut in small squares
3 tomatoes, quartered

Combine dry mustard, salt, peppercorns, oregano, soy sauce, vinegar, bayleaf, onion, beer and salad oil, pour over

beef. Let marinate in refrigerator 5 hours. Drain, and save the marinade. Alternate beef and the vegetables on skewers. Place on grill about 4" from heat. Barbecue 10 minutes on each side, using marinade for basting.

Makes 6 servings.

MRS. A. M. ULRICH
3945 N. Ladoga.

PATIO GRILLED LAMB CHOPS

- 8 medium thick Lamb Chops
1 clove garlic
1 tsp. salt
¼ cup catsup
¼ cup red wine
¼ cup salad oil
½ tsp. cayenne grated cheese

Mince the garlic and mash with salt. Add catsup, wine, salad oil and cayenne. Mix. Soak the chops in marinating sauce for 3 to 4 hours or over night. Remove from sauce and grill quickly over hot coals. When first side of

(Continued on Page 44)

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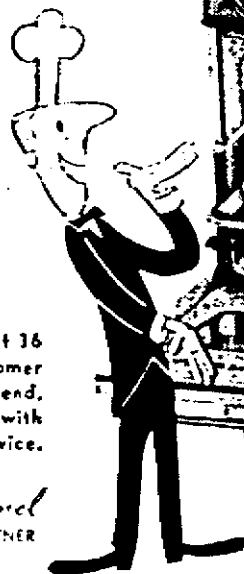
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Candy - Nuts

ORIENTAL CHEWS

- 1 cup sugar
- 3/4 cup sifted all purpose flour
- 2 eggs
- 1 cup chopped dates
- 1 cup chopped nuts
- 1 tsp. vanilla

Sift dry ingredients together. Beat eggs until light. Add dates, nuts, vanilla and flour mixture. Mix thoroughly. Put in greased baking pan 8x8x2 and bake 350 about 40 minutes. Remove from oven and while hot cut in squares and dredge with powdered sugar.

MRS. B. B. HARPER
1846 W. 253rd St.
Lomita, Calif.

FILBERT ROLL CANDY

- 1 cup brown sugar, firmly packed
- 2 tbsp. butter or margarine
- 1/4 cup milk
- 1 tbsp. white syrup
- few grains salt
- 3 cups sifted powdered sugar
- 3 tbsp. hot milk
- 1/4 cup butter
- 1 cup chopped filberts
- 1/4 cup dry cocoa

Boil brown sugar, butter and milk together, stirring constantly. Cook to firm ball stage. Remove from fire until ready to use. Combine remaining butter, salt, powdered sugar and hot milk. Cream very well and add butterscotch mixture. Cool on a greased platter until firm enough to be easily handled. Knead in nuts. Shape into two rolls and roll in cocoa. Let stand overnight before slicing.

MRS. RAY W. ARNOLD
12265 Woodruff Ave.
Downey, Calif.

Eggs

STUFFED EGGS, PARTY STYLE

- 10 hard-boiled eggs
- 4 oz. caviar
- 1 tbsp. finely chopped chives
- 1/4 cup soft butter
- 6 oz. Roquefort cheese
- juice of half lemon

Cut eggs in half lengthwise. Remove yolks and place in small bowl in which caviar, chives, butter, cheese and lemon juice have been blended. Add a few grains of cayenne pepper, blend and stuff into egg whites. Chill until ready to serve.

MRS. ARTHUR FRITZ
3607 CAMERINO ST.
JAKEWOOD, CALIF.

CRISPY CRUMB EGGS

- 6 slices bacon, fried and chopped
- 1 cup soft bread crumbs
- 1/2 cup milk
- 1 tsp. salt
- dash of pepper
- 5 well beaten eggs

Fry bacon until crisp. Remove bacon and add bread crumbs to drippings and heat until crumbs are crisp and brown. Remove crumbs. Add milk and seasonings to eggs and scramble in bacon drippings. When nearly set, add crumbs and bacon. Serves 4.

MRS. ARTHUR DIRKSEN
10923 PARK AVE.
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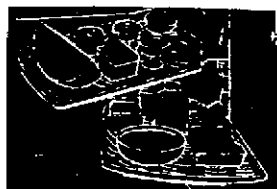
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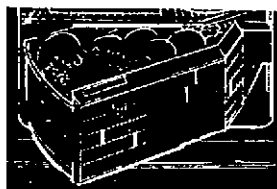
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Quantity Cooking

FIRST PRIZE

PUNCH FOR 50 PEOPLE

4 large bottles gingerale
1 qt. grape juice
6 lemons
4 oranges
5 cups sugar
1 qt. strong cold tea
4 qts. water
Canned or frozen orange juice may be used. Mix ingredients and add gingerale just before serving.

CONSTANCE WESTON
2121 Elden Ave.
Costa Mesa, Calif.

SECOND PRIZE

TUNA BALLS WITH GOLDEN NOODLES

6 No. 1 cans or 12 7-oz. cans of flaked tuna
1½ cups (½ lb.) chopped onion
1½ cups chopped celery
1½ cups minced parsley
1½ qts. bread crumbs
1½ cups melted butter or oleo
1 tabsp. salt
¼ tsp. pepper
½ cup lemon juice
1 doz. eggs, beaten
½ cup fat or drippings
Combine all ingredients except fat or drippings. Mix thoroughly. Shape into 96 balls. Brown lightly in fat in heavy skillet. Tuna balls may be kept warm in very slow oven or by covering skillet and placing over lowest heat. Serve with:

3 lbs. broad noodles
2 cups butter or oleo
2 cups sifted enriched flour
3 tabsp. salt
½ tsp. pepper
3 cups dry milk solids
3 qts. water
1½ qts. (3 No. 2 cans) cooked whole kernel corn

Cook noodles in boiling water until tender (about 6 minutes). Drain and rinse. While noodles are cooking, melt butter or oleo in large saucepan, stir in flour, salt, pepper and dry milk solids. Add water and cook until thickened, stirring constantly. Fold in noodles and corn, mixing until blended. Heat thoroughly. Serve with tuna balls. The recipe for tuna balls can also be used as a tuna loaf and baked in a loaf pan instead of making into balls and frying. Serves 48.

MRS. LELA CLARK
926 Lime Ave.

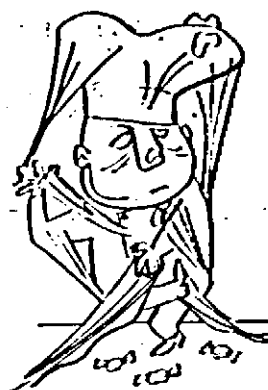
THIRD PRIZE

BARBECUE BEEF ON A BUN

13 lbs. ground beef
½ cup fat (lard or shortening)
½ cup lemon juice
1 cup cider vinegar
2 cups water
2½ qts. catsup
1 cup brown sugar
½ cup chopped onion
2 qts. celery (chopped fine)
¼ cup dry mustard
3 tabsp. salt

Saute beef until brown. Melt fat and combine with all liquids. Add remaining ingredients and heat. Do not cook enough to soften vegetables. Combine with meat. Serve ½ cup on a hamburger bun. Serves 100.

MRS. GRETA WILLIAMS
12002 Silver Fox Rd.
Los Alamitos, Calif.



BARBECUED HAMBURGERS

2½ lbs. onions, finely chopped
1 green pepper, chopped
6 lbs. ground chuck
3 tabsp. Worcestershire sauce
1 head celery
½ cup salad (cooking) oil
2 cups catsup
2 tsp. salt
½ tsp. each, savory salt, celery salt, garlic salt and pepper
2 tabsp. prepared mustard
¼ cup flour

Set oven at 300°. Saute onion, celery and green pepper in hot fat in large frying pan. Brown the meat, then add meat to onion and celery mixture. Add catsup, Worcestershire, salts, pepper and mustard. Turn into large pan. Heat for 2-3 hours or until thickened. Skim off accumulated fat on top; sprinkle flour over top and mix in just a few minutes before removing from oven. Serves 50.

MRS. R. JOHNSON
9116 E. Artesia Blvd.
Bellflower, Calif.

PINEAPPLE CRISP

FILLING:

1½ cup sugar (13 oz.)
½ cup cornstarch (2¼ oz.)
½ cup lemon juice (4 fl. oz.)
7 cups crushed pineapple (2 No. 2½ cans)

CRUST:

1 lb. flour
2 tsp. salt
4½ cups brown sugar
2¼ qts. old-fashioned or quick oats (uncooked)
3 cups butter (1 lb. 5 oz.)

Combine sugar and cornstarch; add lemon juice and 1 cup pineapple. Mix well until cornstarch is dissolved. Add remaining pineapple. Cook, stirring constantly until clear and thickened. Cool. For the crust mix the flour and salt together. Add brown sugar, rolled oats and butter; cut in butter until mixture resembles coarse crumbs. Pat ½ the crumb mixture onto bottom of two greased 1½x16x19 inch pans. Spread pineapple filling over crumb mixture. Sprinkle remaining crumbs over top. Bake in moderate oven, 350°, for 25 to 30 minutes or until brown. Serve warm or cold. Serves 48.

MRS. FLOYD HARVEY
918 McDonald Ave.
Wilmington, Calif.

SPICY APPLE TORTE
3 cups sifted flour
2 tsp. soda
1½ tsp. baking powder
2 tsp. salt
1½ tsp. cinnamon
1½ tsp. cloves
2 cups soft shortening
2½ cups brown sugar
4 eggs
1¼ cups sweetened applesauce
1¼ qts. quick oats (dry)
1 pt. raisins

Sift flour, soda, baking powder, salt and spices together. Add shortening, sugar, eggs and half the applesauce. Beat at low speed with mixer for 20 seconds. Increase speed to medium for 5 seconds until smooth. Fold in other applesauce, oats and raisins. Beat at low speed for 15 seconds. Bake in greased pans 14x17x1 in a 350 oven from 35 to 40 minutes. Serve warm with hard sauce or whipped cream. Serves 50.

MRS. LELA CLARK
946 Lime Ave.

DEEP CHERRY PIE

3 cups flour for pie crust
1 cup shortening
2 tsp. salt
Ice water

Sift flour, salt, cut in shortening with blender or 2 knives. Add ice water 5 to 8 tabsp. or just enough to hold dough together.

10 cups sour red cherries, water packed
½ cup granulated sugar
½ cup light brown sugar (firmly packed)
¼ tsp. ground cinnamon, dash of allspice
2 tabsp. cornstarch
2 tsp. red food coloring
¼ tsp. almond extract
2 tabsp. lemon juice
2 tabsp. butter or margarine

Use two-thirds pastry roll to fit a 13x9x2 pan. Trim edges, leaving a ½-inch rim. Drain cherries well, measure 1½ cup of the juice. Mix sugar, spices and cornstarch together; stirring ½ cup of the saved juice. Meanwhile, heat remaining 1 cup of juice and food coloring together until it simmers. Stir in cornstarch mixture slowly. Cook until it is thick and clear. Add almond extract. Place drained cherries into pastry shell; pour syrup over them. Sprinkle with lemon juice, dot with butter. Roll out remaining pastry, cut into long strips. Make a lattice top on wax paper. Turn it over the cherries carefully. Sprinkle with sugar. Seal and flute strips and edge. Bake in hot oven (425°) 30 to 40 minutes. Serve when warm or cold with scoop of vanilla ice cream. Serves 12.

MRS. J. H. COOK
2135 Tulane Ave.



Foreign Dish

DUTCH WATERMELON TEA CUPS

Combine

1 cup sugar
1 cup water
1 cup watermelon pickles (chopped fine)
1 tsp. cinnamon
½ tsp. cloves
Place above ingredients in large saucepan and bring to boil. Cool at least 30 minutes. Sift together

2 cups flour
1 tsp. cinnamon
½ tsp. salt
1 tsp. soda
Place dry ingredients into cooled mixture in saucepan and add

1 cup of chopped pecans and
1 tsp. of vanilla and mix well.

Pour batter into 18 cupcake, paper-lined, pans and bake at 350 for 25-30 minutes. Cool and frost with

CINNAMON BUTTER



FROSTING

2 tabsp. butter
½ tsp. cinnamon
½ tsp. salt
1½ cups confectioners sugar
2 tabsp. hot cream
Cream butter, cinnamon, and salt and blend into the confectioners sugar. Then add the hot cream and blend well. Frost cooled cupcakes.

MRS. DIANA KELDERS
237 Sunset St.

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Casseroles (main dishes)

FIRST PRIZE TUNA, CRAB, LOBSTER, OR CHICKEN

1/2 cup milk
1 can of tuna, crab, lobster, or chicken
1 small can of asparagus tips (save juice)
1 can of cream of mushroom soup
4 eggs, hard boiled
1/4 lb. grated cheddar cheese (save a little for top)
15 soda crackers
2 tbsp. butter
Crumble 5 crackers into bottom of buttered casserole. Add part of mixture, repeat—leaving a cracker mixture on top. Combine the 1/2 cup milk and 2 tbsp. asparagus juice. Pour over the top. Top with a little of the cheese and dot with butter. Bake at 375° uncovered for about 25 minutes.

Serves 6

MRS. AGNES REEVES
20 Roycroft Ave.

SECOND PRIZE HOLIDAY HAM AND ASPARAGUS

1 pkg. frozen cut asparagus
1 cup cubed cooked ham
1/4 cup grated process American cheese
2 tbsp. chopped onion
1 tbsp. lemon juice
1 tbsp. minced parsley
4 hard cooked eggs, sliced
1/2 cup light cream
1 can condensed cream of mushroom soup
1/2 cup dry bread crumbs
2 tbsp. butter or margarine, melted
2 tbsp. quick-cooking tapioca

Cook asparagus according to package directions, omitting salt. Drain thoroughly; place in bottom of a greased 1 1/2 qt. casserole. Combine ham, cheese, tapioca, onion, parsley, and lemon juice. Place alternate layers of ham mixture and egg slices atop asparagus. Stir cream into mushroom soup; mix until smooth; pour over casserole. Mix bread crumbs with butter, swirl in design on top. Bake in 375 oven 25 to 30 minutes.

Serves 6

MRS. RICHARD D. KEEN
6816 Los Arcos St.

THIRD PRIZE BAKE

2 tbsp. butter or margarine
1 lb. hamburger
1 clove garlic
1 tsp. salt
dash pepper
1 tsp. sugar
2 cans (8 oz.) tomato sauce
1 pkg. noodles or macaroni
6 scallions
1 pkg. (3 oz.) cream cheese
1 cup sour cream
1/2 cup grated cheddar cheese

Melt fat in skillet, toss in hamburger, breaking it up in small pieces with a fork, fry meat until brown. Crush or chop garlic fine and mix into the meat along with salt, pepper, sugar and tomato sauce. Cover and cook slowly for 15 to 20 minutes. Cook noodles

ingredients have been used ending with layer of beans on top. Cover with layer of bread crumbs and bake at 350 for 15 to 20 minutes.

MRS. MORRIS J. STIMSON
4495 Calif. Ave.

CHINESE TUNA DINNER

1 can tuna, drained and flaked
1 can mushroom soup, undiluted
1/2 can water
1/2 cup chopped celery
1/4 cup chopped onion
1 can Chinese hard noodles
1 can (3-oz.) cashew nuts, broken
1 can sliced mushrooms and liquid

Blend all ingredients together, saving a few hard noodles to sprinkle over top. Bake in casserole, uncovered, in moderate oven, 350 for 40 minutes.

MRS. GEORGE M. CEJKA
1552 Gulf Avenue
Wilmington, Calif.

FORK CHOP SURPRISE WITH RICE

3 cups fluffy boiled rice (one cup-uncooked)
1 can Cream of Celery Soup (condensed)
4 large center-cut pork chops or pork cutlets
salt and pepper to taste

Boil rice as usual. Fry pork chops in heavy skillet, allowing to simmer for 15 minutes. (Do this while rice is cooking), and salt and pepper chops.

Place fluffy rice in a buttered casserole dish. Place the chops on top of rice and pour the can of condensed soup over the top. Place casserole in a 350 oven for about 45 minutes. The pork chops will be very tender and not at all greasy and the rice will be fluffy with a wonderful taste all its own because it has soaked up the soup.

MRS. CAROL CLISBY
2067 Lime Ave.

CHEESE STUFFED SQUASH

3 acorn squash
2 tbsp. chopped green

pepper

2 tbsp. chopped onion
1/4 cup melted butter
2 cups grated process cheese
3 cups soft bread crumbs
1 tsp. salt
1/8 tsp. pepper
4 slices bacon cooked and crumbled

Cut squash in half; remove seeds. Brush with melted butter; place cut side down on greased pan. Bake at 375 for 30 minutes. Scoop out centers, mash and combine with remaining ingredients. Refill squash shells; return to oven and bake 25 minutes. Serves 6.

MRS. J. C. BRUMBAUGH
13552 Richardson St.
Westminster, Calif.

KAASKUCHEN

(Authentic Swiss Pie)
1 lb. imported Swiss cheese (shredded large)
2 medium white onions (shredded)
2 large eggs (well beaten)
1 1/2 cups pure or heavy cream
dash of salt

Combine cream and eggs, fold in rest of ingredients being sure to distribute cheese and onion evenly. Bake in preheated 350 oven for 1/2 hour or until slightly brown and set, as for custard. Slice in small wedges, serve as dessert or with main dish, quite warm. Best with roast beef.

MRS. J. G. DIXON
3216 E. 7th Apt. "A"

KIDNEY BEANS ITALIAN

5 strips of Bacon
1 med. onion, chopped
1 No. 2 can kidney beans, drained
2 cups cooked macaroni
1 can condensed tomato soup
1 1/2 cups velveeta cheese, grated
salt and pepper to taste

Cut bacon in small pieces and cook with onion for 5 min. Combine with the beans, macaroni, soup, 1 cup of grated cheese and salt and pepper. Pour into a casserole, cover with remaining grated cheese. Bake in a moderate oven at 350° about 30 minutes.

MRS. VIOLA WINKELBAUER

8152 San Mateo Circle
Buena Park, Calif.

VEAL-RICE CASSEROLE

1 lb. ground veal
1 cup uncooked rice
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup chopped celery
1 cup water
salt, pepper, onion, and pimiento

Mix ingredients well and bake at 350 for 1 1/2 hours. Cover for part of the time.

MRS. M. J. KENNEDY
— 233 West Burnett

(Continued on Page 19)

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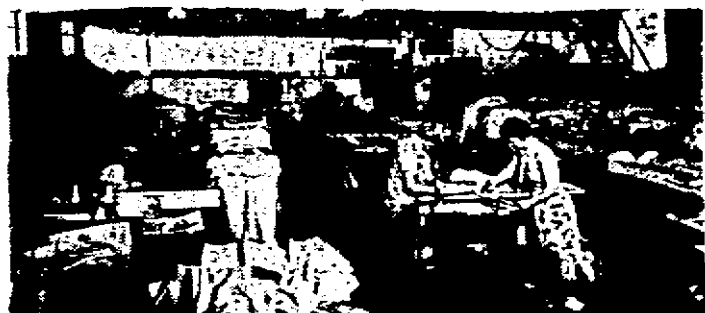
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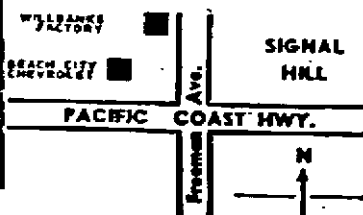
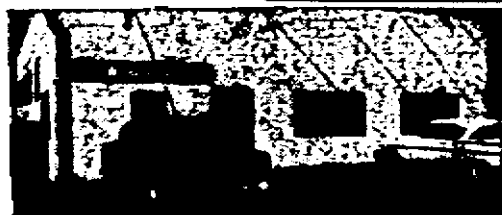
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Cheese Dishes

FIRST PRIZE COTTAGE CHEESE RING HORSE RADISH

- 1 pkg. lemon gelatin
- 2 cups cottage cheese
- 1 cup mayonnaise
- 2 tbs. horseradish
- 1 cup hot water
- 1/2 cup cream, whipped
- pinch of salt

When gelatin is slightly thickened, fold in remaining ingredients. Chill in molds and garnish with tomatoes. Serve with mayonnaise.

EDITH HARRINGTON
1441 Canton St.

SECOND PRIZE CHEESECAKE FIT FOR A KING

- 1 lb. dry cottage cheese
- 1 cup sugar
- 1 tsp. vanilla
- 1 tbs. lemon juice
- 1 level tbs. Minute tapioca
- 2 level tbs. flour
- 3 eggs

1/2 pt. whipping cream
Beat whites and yolks of eggs separately. Then combine and beat again. Add well whipped cream, then cheese, which has been put through a sieve, sugar, vanilla, lemon juice, tapioca and flour, mix well. Pour into crumb-lined pan and bake for 40 minutes at 375.

Crumb crust:

- 3/4 pkg. zwieback
- 3/4 cup sugar
- 1/2 cup melted butter
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon

Crush zwieback thoroughly, combine with other ingredients, line pan. Save a few crumbs to sprinkle on top.

Mrs. E. Daughenbaugh
1055 E. Ocean Blvd.



EDITH HARRINGTON

THIRD PRIZE QUICK CHEESE LAYER BAKE

- 8 slices white bread
- 4 slices of square American cheese
- 4 eggs
- 2 cups milk
- 1/2 tsp. prepared mustard
- 2 tsp. minced onion
- salt and pepper

Remove crust from bread. Arrange 4 slices of bread in greased baking dish just the size of the bread. Place a slice of cheese on each piece of bread and cover with remaining bread. Beat eggs well and add other ingredients. Pour over bread. Let stand one hour. Bake at 325 for 40 minutes. Serves 4.

MRS. A. W. ROBERTSON
110 1/2 Termino Ave.

CHEESE-POTATO PATTIES

- 1 envelope of instant mashed potatoes
- 2 tbs. crushed corn flakes

sharp cheese
Prepare envelope of instant mashed potatoes according to directions on package. Add the crushed corn flake crumbs. Mix well. Let cool. Divide into four portions. Shape each portion around a 1-inch cube of sharp cheese to form a patty. Be sure cheese is well covered. Roll in crushed corn flakes. Place in well greased casserole. Bake 30 min. at 350 degrees. Serves 4.

MRS. EFFIE J. HARTMAN
3335 Bellflower Blvd.

MOCK HAMBURGERS

- 1 1/2 cups walnut meats, chopped fine
- 1 1/2 cups bread crumbs (2 days old)
- 1 1/2 cups grated American Cheese
- 4 tbs. chopped onions
- 1 1/2 tbs. chopped parsley
- 2 eggs
- 1/2 cup evaporated milk
- 3/4 tsp. salt
- 1 tbs. Worcestershire sauce

1 1/2 cans 10 1/2 oz. size) mushroom soup
1/2 cup evaporated milk
1/4 cup water
3/4 cup grated American Cheese
Mix together the nuts, bread crumbs, 1 1/2 cups of cheese, onion, parsley, eggs, milk, salt and Worcestershire sauce very thoroughly. Shape into 18 small patties and put in 2 qt. casserole. Mix the mushroom soup, milk, water and pour over the patties, then sprinkle the 3/4 cup grated cheese over the top. Serves 6.

MRS. ALFRED SCHULTZ
12932 Nelson St.
Garden Grove, Calif.

COTTAGE CHEESE PATTIES

- 1 small onion
- 1 medium carrot, grated

- 1/4 cup finely grated green pepper
- 1 egg
- 2 tbs. parsley, minced
- 2 cups soft bread crumbs
- 2 cups creamed cottage cheese
- 1 1/2 tsp. paprika
- 1/2 tsp. pepper
- 1 tsp. salt
- 2 tbs. water
- 3 tbs. butter

Mix grated vegetables into cottage cheese, then seasonings. Blend in bread crumbs. Mix well and shape into patties. Beat egg with water. Dip patties into egg, then into finely rolled cracker crumbs and then into egg again and once more into crumbs. Melt butter in skillet and fry patties over medium heat quickly on both sides. Makes 4 patties.

MRS. JOE VANDER
MEULEN

6129 Fidler
Lakewood, Calif.

CHEESE PIE

- 1 1/2 cups sifted flour
- 1 cup shortening
- 1/2 tsp. salt
- 3 tbs. water

Sift flour and salt. Blend in shortening. Mix together remaining 1/4 cup of flour and 3 tbs. cold water and add to flour and salt. Roll into ball and then roll out and line piepan.

- 6 slices of lean bacon
- 12 thin slices of swiss cheese

- 4 eggs
- 2 cups light cream
- pinch of salt
- 2 tbs. butter

Broil bacon until crisp and drain. Cover pastry with overlapping slices of cheese and bacon. Beat eggs with light cream, add salt and pour over the cheese and bacon. Sprinkle melted butter over the custard and bake in a 375 oven for 40 minutes or until custard is set and the top is brown. Let stand about 10 minutes before serving.

MRS. CAROL ARNDT
1420 E. 9th St.

FOOL PROOF CHEESE SOUFFLE

- 1 cup milk
- 3 tbs. minute tapioca
- 1 cup grated sharp yellow cheese
- salt and butter to taste
- 3 eggs, yolks well beaten
- 3 egg whites stiffly beaten

Cook the milk and tapioca in double boiler until clear. Add the grated cheese, salt and butter and cool. Then add the well beaten egg yolks and stiffly beaten egg whites. Place in buttered dish and set in hot water. Bake at 275 for 50 min.

MRS. D. J. BULLOCK
817 E. 19th St.



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ADDRESS

CITY

Cakes

FIRST PRIZE

COCONUT — PECAN CHOCOLATE CAKE

- 1 pkg. Baker's German's Sweet Chocolate
- 1/2 cup boiling water
- 1 cup butter
- 2 cups sugar
- 4 egg yolks, unbeaten
- 1 tsp. vanilla
- 1/2 tsp. salt
- 1 tsp. soda
- 2 1/2 cups sifted Swans Down Cake flour
- 1 cup buttermilk
- 4 egg whites

Melt chocolate in 1/2 cup boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, and beat well after each. Add the melted chocolate and vanilla. Mix well. Sift together the salt, soda, and flour. Then add alternately with buttermilk to chocolate mixture, beating well. Beat until batter is smooth. Beat egg whites until stiff peaks form. Fold into batter. Pour into three 8 or 9 inch cake layer pans, lined on bottoms with paper. Bake in moderate oven (350) 35 to 40 minutes. Cool. Frost tops only with coconut-pecan frosting listed below.

COCONUT-PECAN FROSTING

- 1 cup evaporated milk
 - 1 cup sugar
 - 3 egg yolks
 - 1/2 lb. margarine
 - 1 tsp. vanilla
 - 1 1/2 cups Baker's coconut and
 - 1 cup of chopped pecans
- Combine the evaporated milk, sugar, egg yolks, margarine and vanilla in a saucepan. Cook and stir over medium heat until mixture thickens—about 12 minutes. Add about 1 1/2 cups coconut and cup of chopped pecans. Beat until frosting is cool and thick enough to spread. Makes 2 1/2 cups.

MRS. EDNA M. LEY
2792 Adriatic Ave.

SECOND PRIZE

OLD TIME SPICE CAKE

- 1/2 cup shortening
 - 1 1/2 cups of dark brown sugar
 - 3 eggs, beaten
 - 2 1/2 cups of flours, sifted twice
 - 2 tsp. cinnamon
 - 1 tsp. cloves
 - 1 tsp. nutmeg
 - 1/4 tsp. salt
 - 1 cup sour cream
 - 1 tsp. of soda
 - 1 tsp. baking powder
 - 2 tsp. vanilla
- Combine ingredients and mix well. Bake in either layer pans or large pan for 25 min-

utes in moderate oven. Frost with caramel frosting.

GERTRUDE BROMBACH
245 LINDEN AVE.

THIRD PRIZE

YELLOW ANGEL CAKE

- Filling:
- 12 egg whites
- 1 tbs. cream of tartar
- Pinch of salt
- 1 1/2 cups sugar
- 1 cup flour
- 6 egg yolks, well beaten
- 1 1/2 cups milk
- 1 cup sugar
- 1 tbs. flour
- 6 egg yolks
- 1 pkg. gelatine soaked in 1/2 cup water
- 1 cup whipped cream
- Vanilla

Beat the egg whites stiff with the cream of tartar and salt. Mix the sugar and flour and fold carefully into whites. Add the well-beaten egg yolks. Bake in angel food pan for 1 1/4 hours at 300, cool.

Put the 1 1/2 cups milk in a double boiler and add the sugar, flour, and 6 egg yolks. Cook until thick. Add the gelatin dissolved in the water. Cool custard, then fold in the whipped cream and add vanilla. Frost over cake and keep in refrigerator.

MRS. FERN CRISWELL
747 New York St.

3 MINUTE CHERRY JOY

- 1 can of cherries
- 2 tbs. red coloring
- 1 cup sugar
- 1/2 cup water
- 1 cup flour
- 1 cup sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup milk
- 1/2 cup melted butter

Combine cherries, 1 cup sugar and coloring with water. Stir while crushing cherries with back of fork. Sift flour, baking powder, salt and sugar together, add milk and stir until smooth. Put 3/4 cube butter into pyrex cake dish (7 1/2 x 12) over flame and melt. Add cake mixture into dish and cherries on top. Bake in 375 oven for 35-40 minutes.

MRS. DORIS WALKER
5938 Gallup St.
Lakewood, Calif.

CARROT CAKE

- 1 1/2 cups brown sugar
- 1 1/2 cups grated carrots
- 1/2 tsp. nutmeg
- 1/2 tsp. soda
- 1 1/2 cups water
- 2 tbs. butter
- 2 1/2 cups sifted flour
- 1 tsp. vanilla
- 1 cup raisins
- 1 tsp. cinnamon
- 1 1/2 tsp. baking powder
- 1 cup chopped nut meats

Measure brown sugar, water, raisins and carrots into a saucepan. Cook until the carrots are tender; add butter, cinnamon and nutmeg. Let cool. Add sifted flour, baking powder and soda which have been sifted together twice. Mix well and add vanilla and fold in nut meats. Bake in greased 8x8x2" glass baking dish at 375° for 30-40 minutes. Ice with cream cheese frosting.

CREAM CHEESE FROSTING

- 1 3-oz. pkg. cream cheese
 - 2 cups sifted powdered sugar
 - 1 tbs. orange juice
- Mash cheese, add orange juice and beat; gradually add sugar and beat until smooth. Note: No milk or eggs—keeps well.

MRS. J. H. NIEMIE
1107 Silva St.

FLASH FRUIT CAKE

- 1/2 lb. candied cherries
- 1/2 lb. candied pineapple
- 1/2 lb. dates
- 1 lb. white raisins
- 2 lbs. pecans
- 1 lb. graham crackers
- 1 lb. marshmallows
- 1 cup hot orange juice

Crush graham crackers to a fine meal, add fruits and nuts which have been chopped and mix well. Dissolve marshmallows in hot orange juice and blend with first ingredients. Line two loaf pans with waxed paper and press mixture in firmly. Cover with waxed paper and store in refrigerator. Leave there for 10 days before cutting.

ETHEL PERRIN
24819 Avalon Blvd.
Wilmington, Calif.

RAINBOW CUPCAKES

- 1 pkg. white cake mix (2-layer size)
 - 1/2 pkg. fruit-flavored gelatin (any flavor)
 - ICING
 - 1/4 cup melted butter
 - 2 tbs. cream
 - 2 cups sifted powdered sugar
 - 1/2 pkg. gelatin
- Prepare cake batter according to package directions. Stir in the half pkg. of gela-

tin and pour into paper-lined muffin tins. Combine the melted butter and cream. Blend in the sifted powdered sugar and the remaining 1/2 pkg. of gelatin and frost the cooled cup cakes.

MRS. FRANK LABAC
5323 Coralite St.

WHOLE WHEAT FLOUR CAKE

- 1 1/2 cups brown sugar
 - 1/2 cup butter (cream together)
 - 2 whole eggs
 - 1 cup chopped prunes
 - 1 cup pecans
 - 1 tsp. cinnamon
 - 2 tsp. allspice
 - 1 tsp. nutmeg
 - 3/4 cup buttermilk
 - 1 cup raisins
- Mix; then add 1 1/2 cups whole wheat flour 1 tsp. soda. Bake in a loaf pan at 350 for 55 minutes.

MRS. JOHN D. BRUNNEL
1805 W. 19th St.

OVALTINE CAKE

- 2 cups sifted cake flour
- 1 cup granulated sugar
- 3/4 cup sweet chocolate
- Ovaltine
- 2 tsp. baking soda
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 cup cold water
- 1 cup mayonnaise

Combine and sift twice, the flour, sugar, Ovaltine, baking soda, and salt. Add mayonnaise mixed with the cup of cold water and vanilla and blend well. Pour batter into 2 round cake pans, lined with waxed paper, then grease paper. Bake about 30 min. at 350 degrees.

MRS. A. C. BERG
5518 Autry Ave.
Lakewood, Calif.

CLEVELAND CAKE

- 3 cups flour (Gold Medal)
 - 2 cups sugar
 - 1 cup Crisco
 - 1/2 teaspoon salt
- Mix together like pie dough and save one cupful for top of cake.

1 tbs. cocoa
2 tbs. cinnamon
1 cup raisins
1 cup chopped nuts

Glaze Cake Mix can be substituted for above with addition of walnuts.

- 2 cups sour milk or buttermilk
- 2 tsp. (scant) soda (stir soda into milk)

Stir well, pour into greased and floured pan 2x9x13. Pour the saved cup of mix on the top of the cake dough. Bake 35-40 minutes at 350 degrees. Cake will leave sides of pan when done.

MRS. BESSIE F. BRADY
709 1/2 Medio St.



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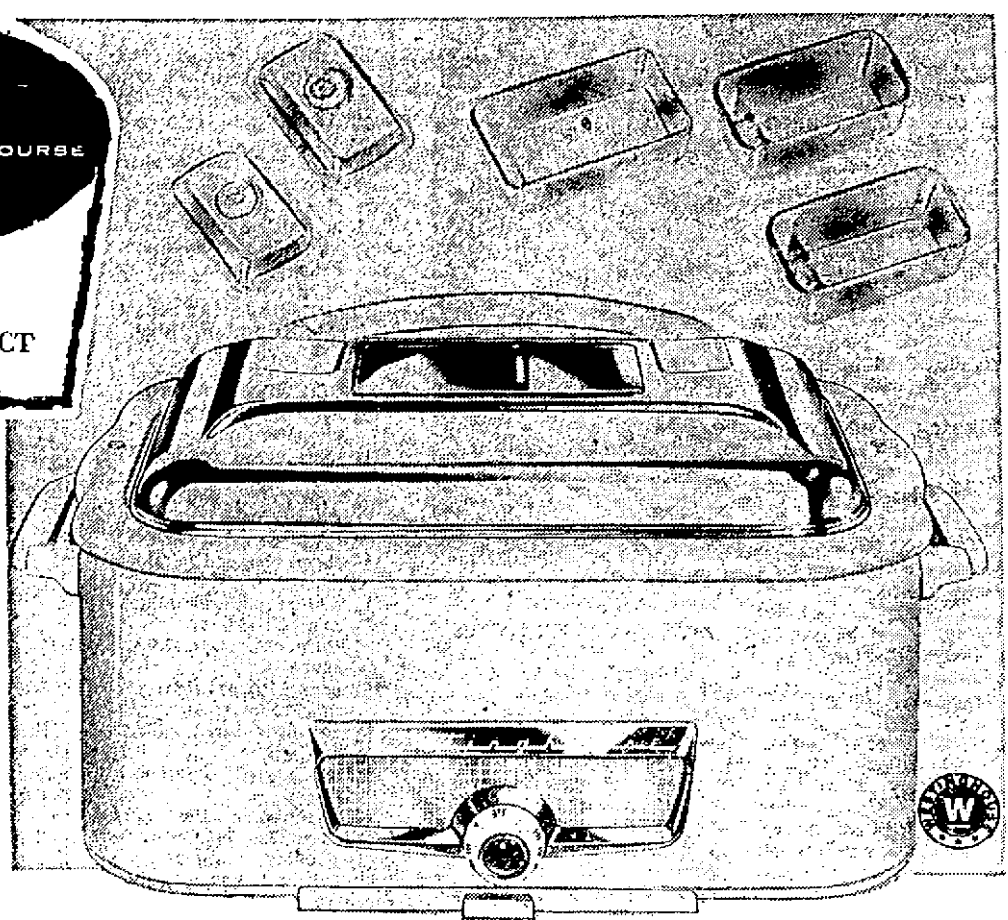


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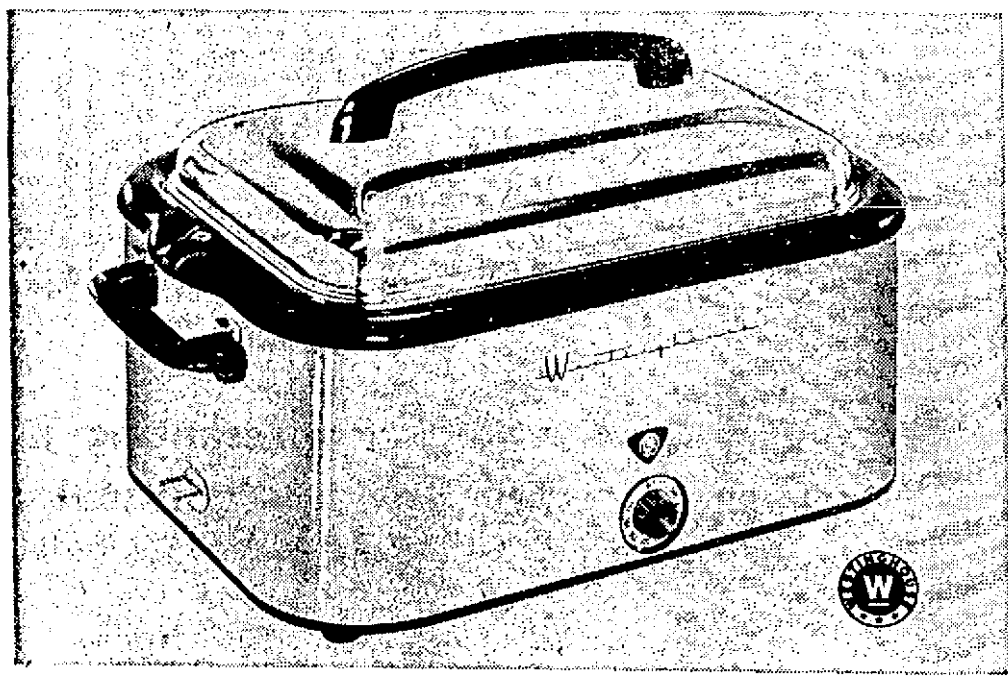


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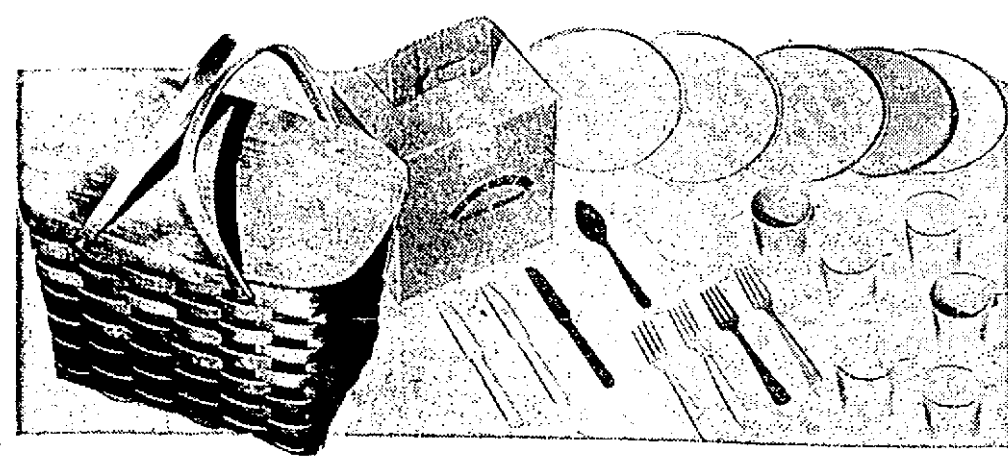
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Small Electric Appliances—Downstairs

Candy & Nuts

FIRST PRIZE

SWEDISH NUTS

$\frac{1}{2}$ lb. ($1\frac{1}{2}$ cups) blanched almonds
 $\frac{1}{2}$ lb. (2 cups) walnut halves
 1 cup sugar
 Dash salt
 2 egg whites (beaten stiff)
 $\frac{1}{2}$ cup butter or margarine
 Toast nuts in 325 oven until light brown. Fold sugar and salt into egg whites and beat until stiff peaks form. Fold nuts into meringue. Melt butter in cookie sheet (15x-10x1). Spread nut mixture over butter. Bake in slow oven (325) about 30 minutes, stirring at least every 10 minutes until nuts are coated with brown covering and no butter remains in pan.

MRS. WILLIAM D. LEE
 2124-Magnolia

SECOND PRIZE

STRAWBERRY DIVINITY

3 cups sugar
 $\frac{3}{4}$ cup light corn syrup
 $\frac{3}{4}$ cup water
 2 egg whites, stiffly beaten
 1 3 oz. pkg. strawberry flavor gelatin
 $\frac{1}{2}$ cup flaked coconut
 1 cup chopped pecans
 Combine sugar, corn syrup and water. Bring to boil, stirring constantly; reduce heat and cook to hard ball stage (252°) stirring occasionally. Combine beaten egg whites and gelatin; beat until mixture forms peaks. Pour hot syrup in thin stream into egg whites, beating until candy loses gloss and holds shape. Fold in coconut and nuts. Pour into greased 9" square pan. Top with rows of chopped pecans and coconut. Makes 60 pieces.

MRS. D. B. DORNFIELD
 10391 BONNIE DR.
 GARDEN GROVE, CALIF.

THIRD PRIZE

CANDIED WALNUTS

$1\frac{1}{2}$ cups granulated sugar
 $\frac{1}{2}$ cup sour cream
 1 tsp. vanilla
 $2\frac{1}{2}$ cups walnut halves
 Bring sugar and sour cream to a boil in a heavy saucepan. Stir constantly. Cook to the soft-ball stage (236 to 233°). Remove from heat. Add vanilla, beat until mixture begins to thicken. Add nuts, stir until well coated. Turn out on greased cookie sheet; separate into individual pieces.

Makes about $1\frac{1}{2}$ lbs. nuts.
 MRS. JOE VANDER MEULEN
 6129 FIDLER
 LAKEWOOD, CALIF.

FRUIT AND NUT CANDY

2 lbs. powdered sugar
 1 can Eagle Brand Condensed Milk
 $\frac{1}{4}$ lb. soft butter
 1 tsp. vanilla
 2 sqs. melted chocolate, chopped candied fruit, chopped nuts or coconut (optional)
 Mix sugar, butter, condensed milk, vanilla and chocolate. Add fruit, nuts, etc. Shape into desired forms. Place on waxed paper and

put in refrigerator until firm enough to dip.

CHOCOLATE DIP

24 ozs. Nestles Chocolate Chips
 $\frac{1}{2}$ block of paraffin

Melt together slowly. Use 2 forks to dip candy into chocolate. Place on waxed paper to set. Leftover dip may be placed in refrigerator for future use or poured over nuts or cereal and allowed to set. For variety cherry, lemon, butterscotch or cinnamon chips may be substituted for the chocolate. If these are used omit the paraffin and add four tablespoons of shortening to each 24 ounces of chips used and stir well as chips melt.

MRS. COLLEEN LEWIS
 6219 Glorywhite St.
 Lakewood 11, Calif.

WALNUT DIVINITY OR NOUGAT

2 cups sugar
 $\frac{1}{2}$ cup white Karo
 2 egg whites
 $\frac{1}{2}$ cup water
 1 tsp. vanilla
 2 cups walnut meats

Boil sugar, water and Karo until syrup forms a firm, soft ball in cold water. Add stiffly-beaten whites of eggs and add $\frac{1}{2}$ of the syrup, pouring slowly and beating constantly. Cook remaining syrup until it forms a hard ball when tried in cold water. Add it slowly to first mixture, beating constantly. Beat until mixture begins to keep its shape. Add vanilla and walnuts; turn into a buttered dish. Cut when cold.

JUDY AGAN
 1785 Orizaba, Apt. D.

ENGLISH TOFFEE

1 cup sugar
 $\frac{1}{2}$ cup water
 $\frac{3}{4}$ cup butter or margarine
 1 pkg. sweet chocolate
 $\frac{1}{2}$ cup chopped walnuts
 Combine sugar and water.

Add butter or margarine, a small amount at a time, waiting until each is melted before adding more. Cook to 300 F. Pour onto greased cookie sheet. Melt sweet chocolate in top of double boiler. While toffee is still warm, spread melted sweet chocolate on both sides. Sprinkle nuts over all. Cool and chip into small pieces.

MRS. KATHLEEN STEPHENS
 345 Oro Court

COFFEE 'N CREAM FUDGE SUPREME

3 cups granulated sugar
 1 envelope plain Knox gelatin
 1 tblsp. powdered coffee
 $\frac{1}{2}$ cup (scant) dark corn syrup
 3 squares unsweetened chocolate
 $\frac{1}{2}$ tsp. salt
 $1\frac{1}{4}$ cups butter or margarine
 2 tsp. vanilla

1 cup chopped nuts
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ small package cream cheese
 Use real butter in greasing 9" square pan. Mix sugar, coffee, and dry gelatin thoroughly in a 2-qt. saucepan. Add milk and stir thoroughly. Let stand five minutes. Add corn syrup, chocolate, butter and salt. Cook over less than medium heat, stirring frequently as the gelatin tends to settle easily, until candy reaches 240° on candy thermometer or when tested in cold water it forms a firm ball or begins to thread from the spoon. Remove from heat. Add cream cheese and vanilla extract, and cool 15 mins. Beat until candy becomes heavy, losing its gloss and holding its shape some. Stir in nut meats and spread in buttered pan. Mark in $1\frac{1}{2}$ " squares placing $\frac{1}{2}$ nut meat on top of each cut square.
 MRS. R. M. SCOTT
 3635 GAVIOTA AVE.

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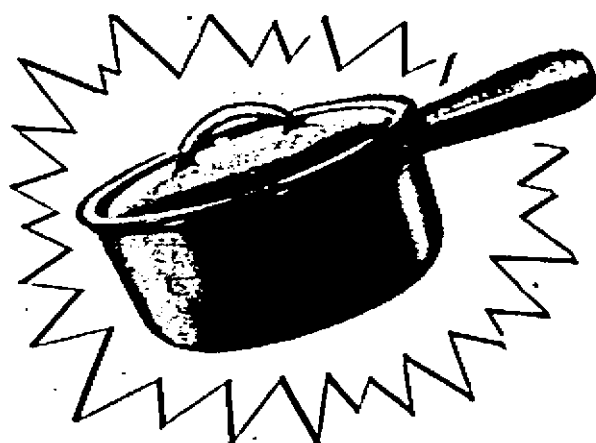
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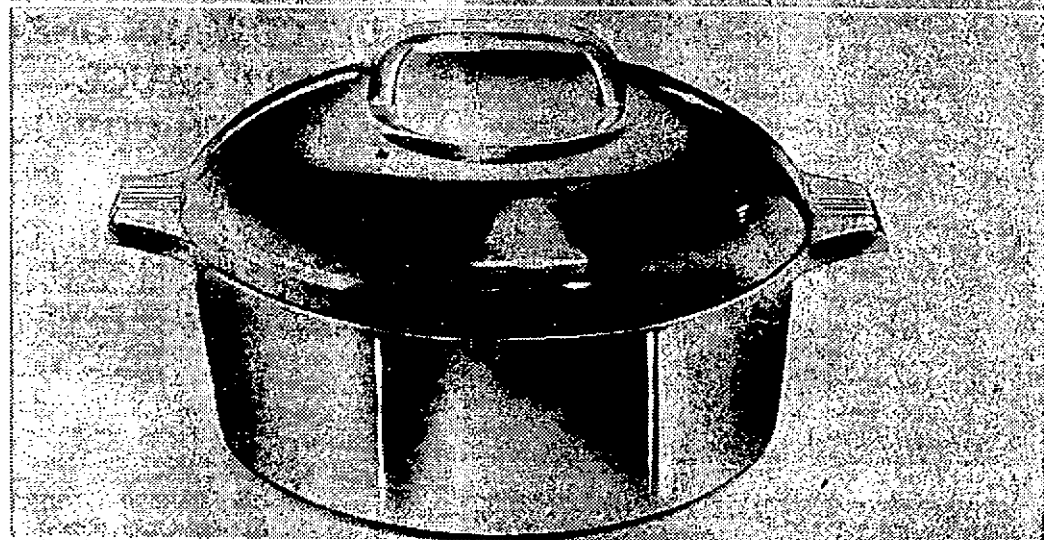


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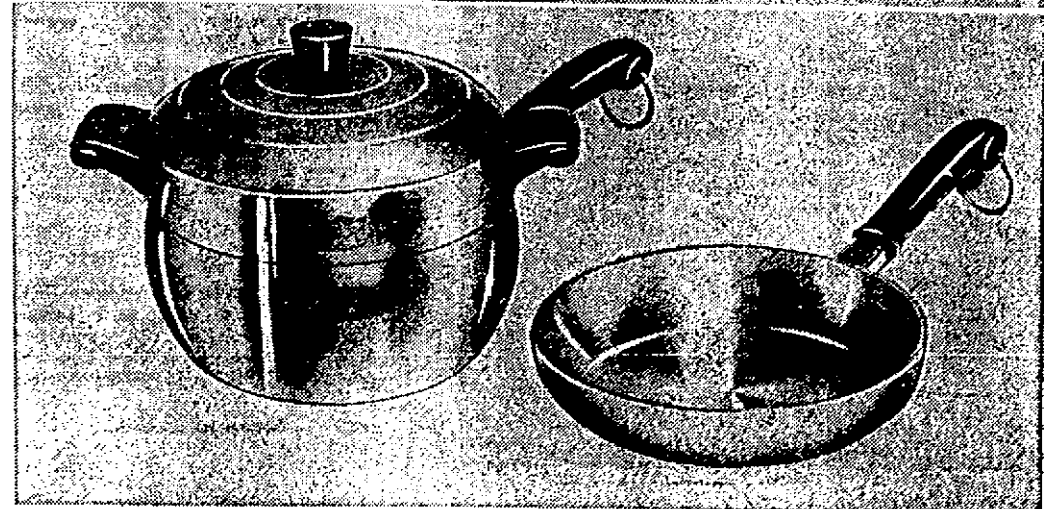


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2 1/4-Quart Cooker
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All-aluminum Hallite in a special offer to save you over 5.00. Combination of both utensils gives you these 7 uses: covered casserole, mixing bowl, standard double boiler, covered or open saucepan, covered or open frypan, Turquoise or copper colored cover never needs polishing. Cover fits both utensils. Deluxe saucepans with bakelite handles: 1 qt. 1.06; 1 1/2 qt. 1.20; 2 qt. 1.43; 3 qt. 1.56.

Housewares, Downstairs

Jams and Jellies

FIRST PRIZE

LEMON MARMALADE

12 lemons sliced very thin; remove seeds
5 qts. water
6 lbs. white sugar
Slice the lemons, remove seeds and let stand in the water overnight. In the same water, Mash and add the white sugar. Boil 30 minutes or until it will jell. Put in sterilized glasses and cover with paraffin and lids.

MRS. ILIAN SHAW
7631 10th St.
Buena Park, Calif.

SECOND PRIZE

LUSCIOUS RED STRAWBERRY JAM

2 boxes whole strawberries
2 tbsps. vinegar
4 cups granulated sugar
Clean and wash the strawberries and put into a large kettle and add the vinegar. Cook over moderate fire for 3 minutes. Add the sugar and stir slowly and let it come to a rolling boil. Cook at the boil for 6 minutes and remove from fire, pour into large bowl or crock big enough to hold all that is being made. Stir slowly or shake occasionally while cooking. Put in jars when thoroughly cooled, preferably the next day; cover with paraffin.

MRS. ALFRED CEMS
6138 Elia St.

THIRD PRIZE

APRICOT-PINEAPPLE JAM

1 lb. dried apricots
1 large can crushed pineapple
1 lemon, juice and rind
1 small bottle maraschino cherries, cut fine
3/4 as much sugar as fruit mixture

Soak the apricots overnight. Cook slowly until done. Add the crushed pineapple, lemon juice and rind. Measure the above mixture and add 3/4 as much sugar as fruit mixture. Cook until thick as desired; (will burn very easily). Add the maraschino cherries. Cook 1 minute more and put into glass jars. Seal while hot.

MRS. AGNES REEVES
20 Roycroft Ave.

PEACH BLUSH JAM

1 doz. cling peaches
3 oranges
2 lemons
1 cup crushed pineapple
1/4 oz. bottle maraschino cherries
1 cup of sugar for each cup fruit

Pare peaches and grind with pulp of oranges and lemons. Add grated rind of oranges and lemons. Stir in pineapple. Measure and add one cup sugar for each cup of fruit. Boil slowly; or until thick. Remove from heat. Drain cherries, chop, and combine with hot mixture. Seal at once in sterilized jars. This jam makes an ideal cake filling. Can be used as a topping for ice cream.

MRS. V. E. HANSEN
3550 McKenzle Ave.
Fresno 2, Calif.

PEACH JAM

3 lbs. ripe peaches
2 oranges
1 No. 2 can crushed pineapple (drained)
1 small bottle maraschino cherries
1/2 tsp. salt
6 cups sugar
Peel oranges and cut fine. Peel peaches and quarter. Combine with salt, sugar, and cherry juice and boil for 30 minutes. Add cherries and pineapple and cook until thick.

MRS. W. L. SHORT
5110 El Cedra St.

JAMS AND JELLIES

POMEGRANATE JELLY

4 cups strained pomegranate juice
7 1/2 cups sugar
1 bottle Certo
Bring pomegranate juice and sugar to a rolling boil. Boil for one minute, adding certo. Skim and pour into jelly glasses. Makes 11 Coz. glasses.

MRS. DARLENE L. BROWN
5309 Pearce Avenue
Lakewood, Calif.

FRESH BERRY JAM

3 cups of crushed or sliced strawberries (2 or 3 boxes)
6 cups sugar
1 pkg. pectin (box)
1 cup cold water
Combine strawberries, sugar and lemon juice. Let stand

Relishes & Pickles

FIRST PRIZE

APPLE RELISH

1 lb. large red apples
2 dill pickles
1 medium size onion
1/2 cup sugar
1/4 cup vinegar

Core apples but do not peel. Grind together with pickles and onion. Add sugar and vinegar. Serve well chilled with pork or fowl. Makes 1 pint.

ODESSA FORSBERG
463 South St.

SECOND PRIZE

RIPE TOMATO RELISH

24 ripe tomatoes
6 bell peppers
1 bunch celery
2 cups vinegar
1 tbsps. cinnamon
4 tbsps. salt
6 onions
2 green chili (or 12 small ones)
4 cups sugar
1 tbsps. nutmeg
1 tbsps. allspice
1 tbsps. ginger

Put vegetables through coarse meat grinder. Cook un-

together for 20 minutes or more. Bring pectin and cold water to boil and cook for 1 minute. Add berries and sugar mix. Remove from heat and stir well for 5 or 10 minutes until sugar is dissolved.

Put in jars and when cool, place in refrigerator for 24 hours. Then freeze.

LETHA H. PETERSON

15956 Hunsaker
Paramount, Calif.

RHUBARB CONSERVE

1 qt. rhubarb
1 qt. sugar
1 orange
1/2 lemon
1 cup raisins
Nut meats optional

Slice rhubarb and let stand with sugar over night after adding juice of orange and lemon and the finely grated rind of both. Next day cook for one hour, adding the raisins after 1/2 hours of cooking. Add nut meats if desired. Bottle and seal.

MRS. JOHN HOYNECKE
2521 Cade St.



ODESSA FORSBERG

til thick, about 1 1/2 hours (uncovered) stirring occasionally to prevent scorching. Place in glass jars and seal. Makes 15 pints.

MRS. ROBERT ANDERSON
5943 Greentop St.
Lakewood, Calif.

THIRD PRIZE

UNCOOKED VEGETABLE RELISH

4 medium size carrots
8 green size onions
2 medium size cabbages
9 green bell peppers
9 red bell peppers
Clean and wash well. Put

in the vegetables through food chopper, (coarse blade). Mix with 1/2 cup salt and let stand 2 hours.

Drain well and add
2 pts. sugar
3 pts. vinegar
2 tbsps. whole mustard seed
2 tbsps. celery seed

Mix well and seal in sterilized jars. This pickled vegetable relish is most delicious after setting about 6 weeks. Makes 9 pts.

MRS. HARDY H. CULLIVER
... 4211 E. 4th St., Apt. 8..

ICED GREEN TOMATO PICKLES

7 lbs. green tomatoes
2 gals. water
3 cups lime

Wash and slice green tomatoes. Make a solution of the water and lime and let the tomatoes stay in this solution for 24 hours. After 24 hrs. drain and soak tomatoes in fresh water for 4 hours, changing water every hour. Drain and place in kettle of following solution.

7 1/2 lbs. sugar
4 1/2 pts. vinegar
1 1/2 tsp. cloves, ginger, allspice, celery seed, mace, cinnamon

Bring this syrup to boiling point. Pour this mixture over tomatoes and let stand overnight. In morning, boil for an hour and place in jars and seal. Makes 12 pints.

MRS. C. W. HOLLAND
1964 Montair Ave.

(Continued on Page 28)

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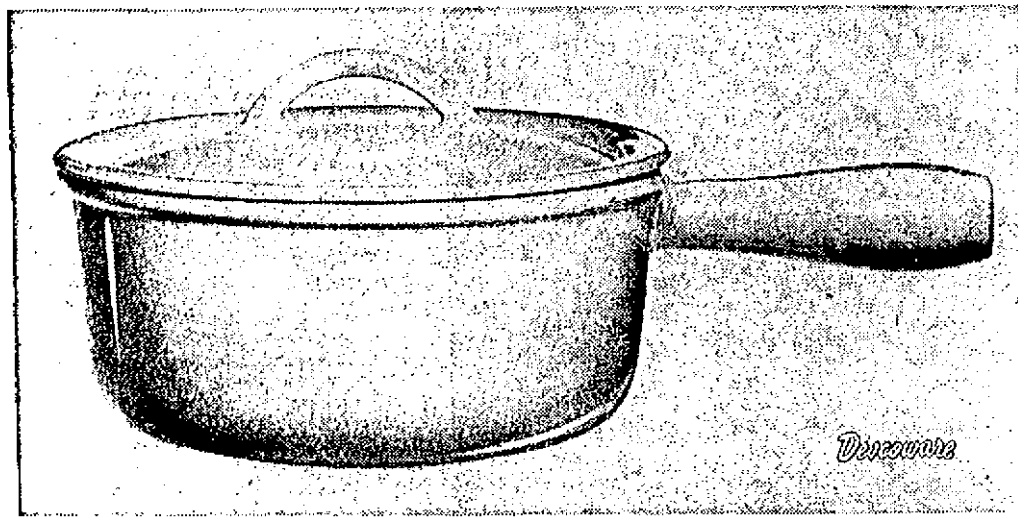
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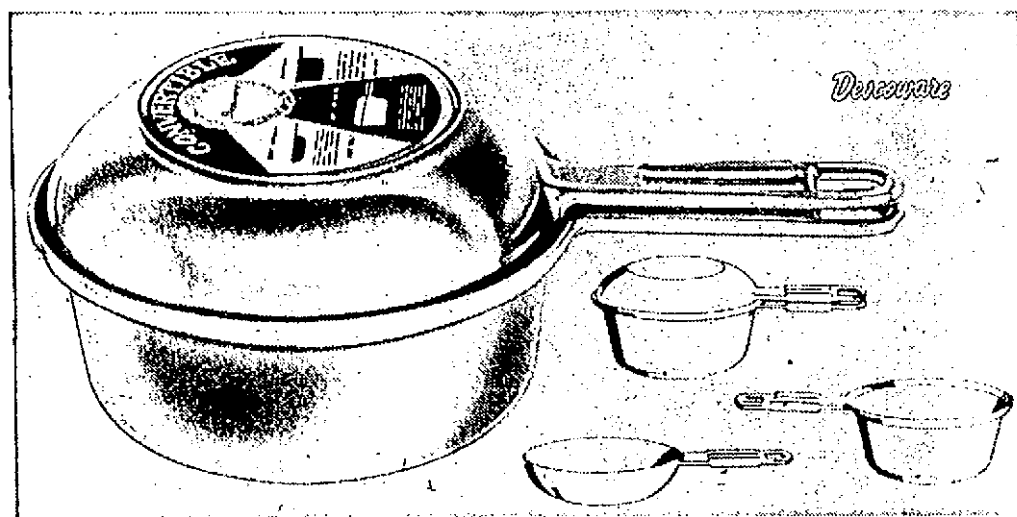
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- 11.50 6-quart covered sauce pot.. **8.78**



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housewares—downstairs

Candy - Nuts

ORIENTAL CHEWS

- 1 cup sugar
- $\frac{3}{4}$ cup sifted all purpose flour
- 2 eggs
- 1 cup chopped dates
- 1 cup chopped nuts
- 1 tsp. vanilla

Sift dry ingredients together. Beat eggs until light. Add dates, nuts, vanilla and flour mixture. Mix thoroughly. Put in greased baking pan 8x8x2 and bake 350 about 40 minutes. Remove from oven and while hot cut in squares and dredge with powdered sugar.

MRS. R. B. HARPER
1848 W. 253rd St.
Lomita, Calif.

FILBERT ROLL CANDY

- 1 cup brown sugar, firmly packed
- 2 tbsps. butter or margarine
- $\frac{1}{4}$ cup milk
- 1 tbsps. white syrup
- few grains salt
- 3 cups sifted powdered sugar
- 3 tbsps. hot milk
- $\frac{1}{4}$ cup butter
- 1 cup chopped filberts
- $\frac{1}{4}$ cup dry cocoa

Boil brown sugar, butter and milk together, stirring constantly. Cook to firm ball stage. Remove from fire until ready to use. Combine remaining butter, salt, powdered sugar and hot milk. Cream very well and add butterscotch mixture. Cool on a greased platter until firm enough to be easily handled. Knead in nuts. Shape into two rolls and roll in cocoa. Let stand overnight before slicing.

MRS. RAY W. ARNOLD
12265 Woodruff Ave.
Downey, Calif.

Eggs

STUFFED EGGS, PARTY STYLE

- 10 hard boiled eggs
- 4 oz. caviar.
- 1 tbsps. finely chopped chives
- $\frac{1}{4}$ cup soft butter
- 6 oz. Roquefort cheese
- juice of half lemon

Cut eggs in half lengthwise. Remove yolks and place in small bowl in which caviar, chives, butter, cheese and lemon juice have been blended. Add a few grains of cayenne pepper, blend and stuff into egg whites. Chill until ready to serve.

MRS. ARTHUR FRITZ
3607 CAMERINO ST.
LAKEWOOD, CALIF.

CRISPY CRUMB EGGS

- 6 slices bacon, fried and chopped
- 1 cup soft bread crumbs
- $\frac{1}{2}$ cup milk
- 1 tsp. salt
- dash of pepper
- 5 well beaten eggs

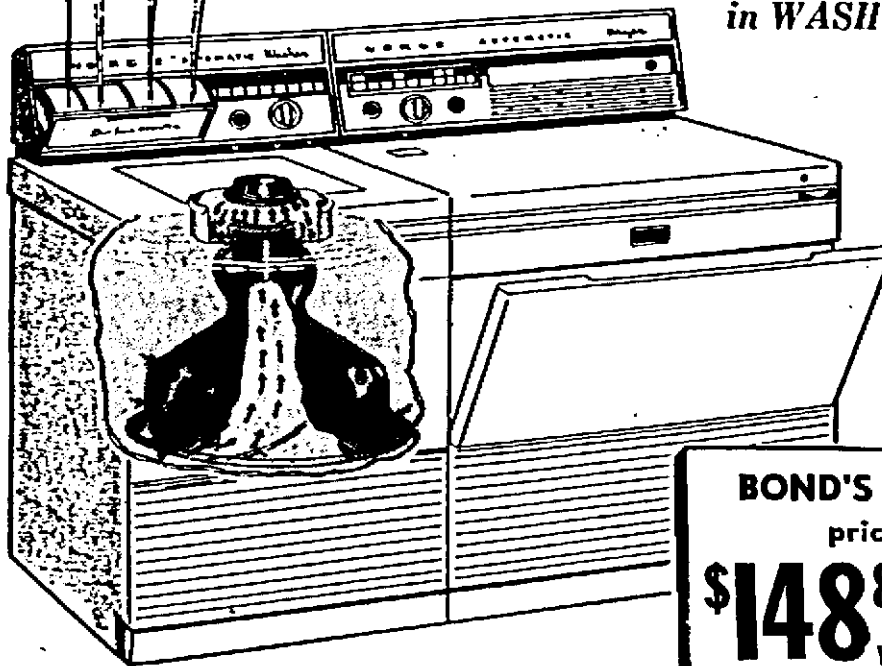
Fry bacon until crisp. Remove bacon and add bread crumbs to drippings and heat until crumbs are crisp and brown. Remove crumbs. Add milk and seasonings to eggs and scramble in bacon drippings. When nearly set, add crumbs and bacon. Serves 4.

MRS. ARTHUR DIRKSEN
10023 PARK AVE.
BELLFLOWER, CALIF.

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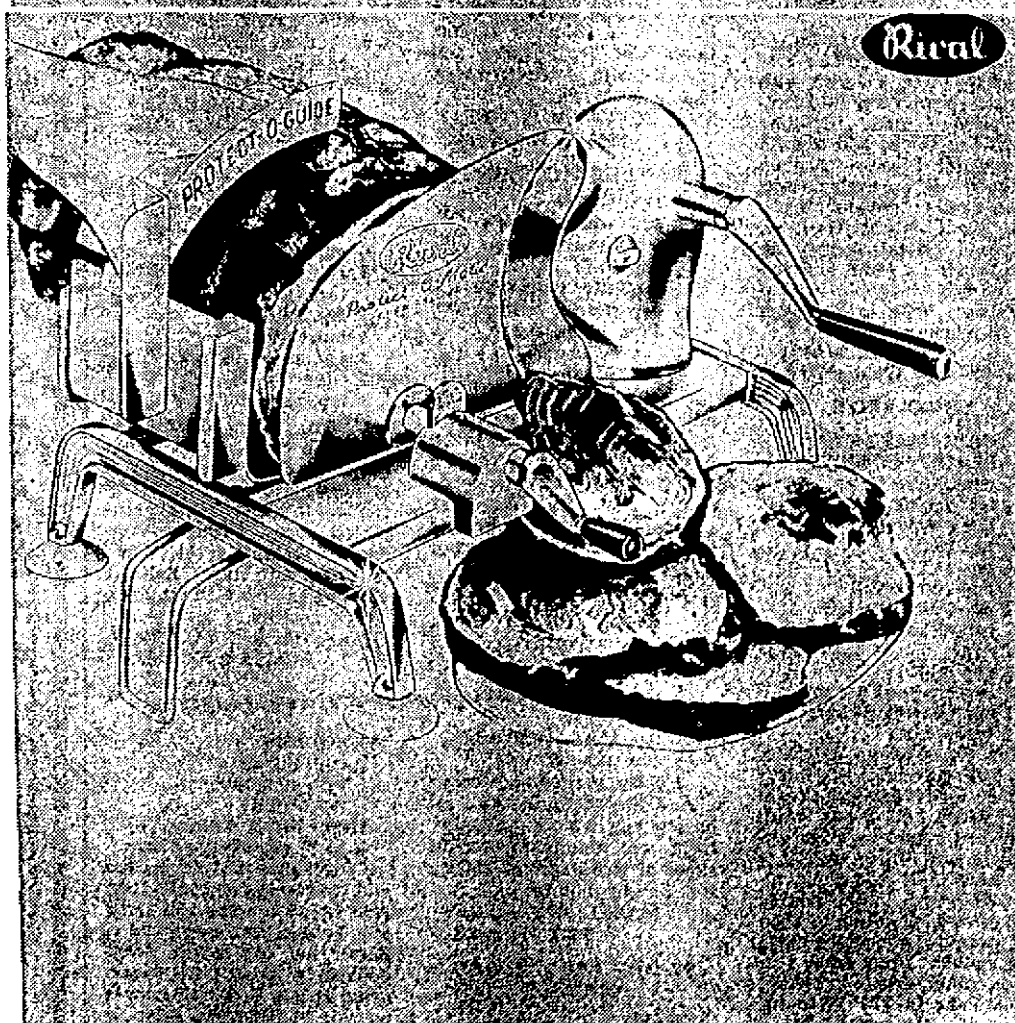
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Housewares—downstairs



Casseroles

main dishes:

FIRST PRIZE TUNA, CRAB, LOBSTER, OR CHICKEN

1/2 cup milk
1 can of tuna, crab, lobster, or chicken
1 small can of asparagus tips (save juice)
1 can of cream of mushroom soup
4 eggs, hard boiled
1 lb. grated cheddar cheese (save a little for top)
15 soda crackers
2 tbsp. butter
Crumble 5 crackers into bottom of buttered casserole. Add part of mixture, repeat—leaving a cracker mixture on top. Combine the 1/2 cup milk and 2 tbsp. asparagus juice. Pour over the top. Top with a little of the cheese and dot with butter. Bake at 375° uncovered for about 25 minutes.

Serves 6

MRS. AGNES REEVES
20 Roycroft Ave.

SECOND PRIZE HOLIDAY HAM AND ASPARAGUS

1 pkg. frozen cut asparagus
1 cup cubed cooked ham
1/4 cup grated process American cheese
2 tbsp. chopped onion
1 tbsp. lemon juice
1 tbsp. minced parsley
4 hard cooked eggs, sliced
1/2 cup light cream
1 can condensed cream of mushroom soup
1/2 cup dry bread crumbs
2 tbsp. butter or margarine, melted
2 tbsp. quick-cooking tapioca

Cook asparagus according to package directions, omitting salt. Drain thoroughly; place in bottom of a greased 1 1/2 qt. casserole. Combine ham, cheese, tapioca, onion, parsley, and lemon juice. Place alternate layers of ham mixture and egg slices atop asparagus. Stir cream into mushroom soup; mix until smooth; pour over casserole. Mix bread crumbs with butter, swirl in design on top. Bake in 375 oven 25 to 30 minutes.

Serves 6

MRS. RICHARD D. KEEN
5815 Los Arcos St.

THIRD PRIZE BAKE:

2 tbsp. butter or margarine
1 lb. hamburger
1 clove garlic
1 tsp. salt
dash pepper
1 tsp. sugar
2 cans (8 oz.) tomato sauce
1 pkg. noodles or macaroni
6 scallions
1 pkg. (3 oz.) cream cheese
1 cup sour cream
1/2 cup grated cheddar cheese

Melt fat in skillet, toss in hamburger, breaking it up in small pieces with a fork, fry meat until brown. Crush or chop garlic fine and mix into the meat along with salt, pepper, sugar and tomato sauce. Cover and cook slowly for 15 to 20 minutes. Cook noodles



MRS. AGNES REEVES

according to pkg. directions and drain. Start the oven at 350. Chop scallions and mix with cream cheese and sour cream. Put a layer of noodles, about a third, in the bottom of casserole, spread with a third of scallion mixture, cover with a third of meat sauce. Repeat layers twice. Sprinkle with cheddar cheese, bake 20 minutes or until bubbly.

Serves 6

MRS. A. YARNTON
2729 Radnor

BAKED BEANS

1/4 tsp. salt and pepper
2 medium onions
2 medium green peppers
2 cans English style Baked Beans (Molasses)
1/2 lb. grated American or Tillamook cheese

Saute finely chopped onion and green pepper in bacon fat until moisture has cooked out of them and they are transparent in color and texture. Add canned beans, salt and pepper and simmer together over low heat for 15 minutes. Then put layer of bean mixture in bottom of casserole, cover with layer of grated cheese. Repeat until all in-

gredients have been used ending with layer of beans on top. Cover with layer of bread crumbs and bake at 350 for 15 to 20 minutes.

MRS. MORRIS J. STIMSON
4495 Calif. Ave.

CHINESE TUNA DINNER

1 can tuna, drained and flaked
1 can mushroom soup, undiluted
1/2 can water
1/2 cup chopped celery
1/4 cup chopped onion
1 can chinese hard noodles
1 can (3-oz.) cashew nuts, broken
1 can sliced mushrooms and liquid

Blend all ingredients together, saving a few hard noodles to sprinkle over top. Bake in casserole, uncovered, in moderate oven, 350 for 40 minutes.

MRS. GEORGE M. CEJKA
1532 Gulf Avenue
Wilmington, Calif.

PORK CHOP SURPRISE WITH RICE

3 cups fluffy boiled rice (one cup-uncooked)
1 can Cream of Celery Soup (condensed)
4 large center-cut pork chops or pork cutlets salt and pepper to taste

Boil rice as usual. Fry pork chops in heavy skillet, allowing to simmer for 15 minutes. (Do this while rice is cooking), and salt and pepper chops.

Place fluffy rice in a buttered casserole dish. Place the chops on top of rice and pour the can of condensed soup over the top. Place casserole in a 350 oven for about 45 minutes. The pork chops will be very tender and not at all greasy and the rice will be fluffy with a wonderful taste all its own because it has soaked up the soup.

MRS. CAROL CLISBY
2067 Lime Ave.

CHEESE STUFFED SQUASH

3 acorn squash
2 tbsp. chopped green

pepper
2 cups chopped onion
1/2 cup melted butter
2 cups grated process cheese
3 cups soft bread crumbs
1 tsp. salt
1/4 tsp. pepper
4 slices bacon cooked and crumbled

Cut squash in half; remove seeds. Brush with melted butter; place cut side down on greased pan. Bake at 375 for 30 minutes. Scoop out centers, mash and combine with remaining ingredients. Refill squash shells; return to oven and bake 25 minutes. Serves 6.

MRS. J. C. BRUMBAUGH
13552 Richardson St.
Westminster, Calif.

KAASKUCHEN

(Authentic Swiss Pie)
1 lb. imported Swiss cheese (shredded large)
2 medium white onions (shredded)
2 large eggs (well beaten)
1 1/2 cups pure or heavy cream
dash of salt

Combine cream and eggs, fold in rest of ingredients being sure to distribute cheese and onion evenly. Bake in preheated 350 oven for 1 1/2 hour or until slightly brown and set, as for custard. Slice in small wedges, serve as dessert or with main dish, quite warm. Best with roast beef.

MRS. J. G. DIXON
3216 E. 7th Apt. "A"

KIDNEY BEANS ITALIAN

1/2 cup oil
1 med. onion, chopped
1 No. 2 can kidney beans, drained
2 cups cooked macaroni
1 can condensed tomato soup
1 1/2 cups velveeta cheese, grated
salt and pepper to taste

Cut bacon in small pieces and cook with onion for 5 min. Combine with the beans, macaroni, soup, 1 cup of grated cheese and salt and pepper. Pour into a casserole, cover with remaining grated cheese. Bake in a moderate oven at 350° about 30 minutes.

MRS. VIOLA WINKELBAUER
8152 San Mateo Circle
Buena Park, Calif.

VEAL-RICE CASSEROLE

1 lb. ground veal
1 cup uncooked rice
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup chopped celery
1 cup water
salt, pepper, onion, and pimiento

Mix ingredients well and bake at 350 for 1 1/2 hours. Cover for part of the time.

MRS. M. J. KENNEDY
233 West Burnett

(Continued on Page 19)

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Cookies

FIRST PRIZE

Swedish Almond Crescents
 ½ lb. butter or margarine
 ½ cup confectioners sugar
 2 tsp. almond flavoring
 2 cups sifted flour
 1 cup chopped almonds

Cream butter with rotary beater; add sugar and beat until well blended. Add almond flavoring, nuts and flour. Place in refrigerator for about one hour. Shape small pieces of dough into crescents bake on ungreased cookie sheet at 350 for about 20 minutes. As soon as crescents are removed from the oven, roll them in confectioners' frosting.

MRS. GLADYS W. NELSON
 Mrs. Gladys W. Nelson
 4327 Dechobar Ave.
 Lakewood, Calif.



MRS. GLADYS W. NELSON

SECOND PRIZE

FILLED COOKIES

2½ cups flour
 ½ cup shortening
 1 cup sugar
 ½ cup milk
 1-2 eggs
 2 tsp. baking powder
 Pinch of salt

Cream shortening and sugar. Add unbeaten eggs and milk. Stir well. Add dry ingredients mixed together. Roll fairly thin and cut out with round cutter. Place on cookie sheet and fill with the following mixture:

1 cup raisins
 1 cup water
 ½ cup sugar
 1 tbsp. cornstarch in a little water

Lemon Juice to taste

Cook raisins, water and sugar together. Thicken with cornstarch mixture. Add lemon juice to taste. If filling seems too thick, add a little more water. Place a teaspoon of the filling on each cookie. Place another cookie on top and pinch edges together. Any other filling may be used, such as jams and jellies or use pineapple instead of raisins. Bake in hot oven for 15 minutes.

MRS. K. WARD
 4520 Whaley Ave.

THIRD PRIZE

CHOCOLATE CHIP PEANUT COOKIES

1½ cups sifted flour
 ½ tsp. double-acting baking powder
 ¾ tsp. soda
 ½ tsp. salt
 ½ cup shortening
 1 cup firmly-packed brown sugar
 1 egg
 ¼ cup milk
 ¾ cup chopped peanuts
 1 cup chocolate chips
 1 tsp. vanilla

Sift flour once, measure, add baking powder, soda, and salt and sift again. Cream shortening; add sugar gradually and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, mixing well after each addition. Then add peanuts, chocolate chips and vanilla. Drop from teaspoon onto greased baking sheet. Bake in 375° oven for 10 to 12 minutes. Makes 5 dozen cookies.

MRS. FORREST W. RAY
 11013 Marbel Ave.
 Downey, Calif.

DREAM BARS

½ cup butter
 ½ cup brown sugar
 1 cup flour

Blend the same way as pie-crust. Press in an unbuttered 9x12 pan. Bake at 350 for 10 minutes.

1 cup brown sugar

2 eggs

2 tbsp. flour

¼ tsp. soda

pinch salt

½ tsp. vanilla

1 cup coconut

½ cup walnuts or pecans

Beat eggs slightly, add brown sugar. Then add flour, baking soda and salt. Fold the vanilla, nuts and coconut mixture from the oven and immediately pour second mixture on and spread evenly. Bake 20-25 minutes at 350. Cool. Cut in squares and sprinkle with powdered sugar. Makes 2 dozen.

MRS. ROBERT V. BETHAY
 4540 E. Broadway

UNBAKED COOKIES

1 tsp. vanilla
 1 cup white sugar
 1 cup brown sugar
 ½ cup milk
 ¼ lb. butter or margarine
 ½ cup peanut butter
 2 cups quick oats
 1 cup coconut
 1 cup pecans

Mix the white sugar, brown, milk, butter, and peanut butter, bring to boil. Remove from fire and stir in vanilla. Add the 2 cups of oats, coconut, pecans and drop by spoonful on wax paper and let set about 4 hours in cool place.

MRS. STANLEY DAVIS
 5610 Cerritos Ave.

MY FAVORITE MACAROONS

3 egg whites, well beaten
 1 cup sugar
 1 tsp. almond flavoring
 ½ cup almond nuts
 1 tbsp. melted shortening
 Add the sugar to the well beaten egg whites gradually. Bake on aluminum cookie sheet of wet paper at 350 or 375 for 40 minutes.

MABEL ANDERSON
 3337 Harcourt

BACON TAT-SUGAR COOKIES

Combine
 ½ cup chilled bacon drippings
 ¼ cup butter or margarine
 1 tbsp. milk

3, (b)sp. boiling water

Beat until well blended.

Add

1 egg unbeaten

1 tsp. vanilla

Beat thoroughly.

Sift together

2 cups sifted all-purpose flour

1 tsp. salt

½ cup sugar

Sift in the dry ingredients with the shortening combination to form dough. Roll out on floured pastry cloth or board to ¼" thick. Cut into desired shapes. Place on ungreased baking sheets. Bake in 400 oven from 6 to 9 minutes. Cool and frost.
 Glaze

1 cup sifted confectioners' sugar and pinch of salt
 3 tbsp. cream

½ tsp. vanilla

Combine the sugar, salt in a bowl. Blend in the cream to form a glaze. Stir in vanilla. Brush on cookies lightly.

MRS. ALFRED CEMS

6138 Elsa St.
 Lakewood, Calif.

"FATHERS' DELIGHT"

½ cup soft shortening or butter
 ¾ cup sugar (white)
 1 egg
 ½ tsp. lemon extract
 1¼ cup sifted flour
 ¾ tsp. cream of tartar
 ¾ tsp. soda
 ¼ tsp. salt
 1 cup seedless raisins

Mix well the shortening, sugar, egg and flavoring. Sift flour, cream of tartar, soda and salt. Add to above shortening, sugar and egg. Mix in raisins. Drop by teaspoonfuls on greased cookie sheet. Press with bottom of buttered glass dipped in sugar. Bake 12 minutes. Makes 3 doz.

MRS. EMMA M. CASEY
 21 ROYCROFT AVE.

ANGEL CRISPS

½ cup granulated sugar
 2 cups all purpose flour
 ½ cup brown sugar
 1 cup shortening (half butter)
 ½ tsp. salt
 1 tsp. soda
 1 tsp. cream of tartar
 1 egg
 1 tsp. vanilla

Cream sugar, shortening, egg and vanilla. Add sifted dry ingredients. Form into balls the size of walnuts. Dip top half in water then in granulated sugar. Place on ungreased baking sheet. Press in center with finger. Bake at 425 degrees for 8-10 minutes. 4 doz. cookies.

MRS. CARRIE MURPHY
 1315 E. 56th St.

CRUMB COOKIES

¼ cup oleo
 ½ cup sugar
 1 egg, separate
 1 tsp. vanilla
 1 cup bread crumbs
 ½ to ¾ cup chopped nuts

Cream oleo and sugar and add vanilla and egg yolk, mix. Add bread crumbs and nuts, stir. Fold in beaten egg white. Batter not too moist. Form cookies by using 1 tsp. measuring spoon. Press off excess on side of bowl and drop on greased cookie sheet. Bake 15 mins. at 350. Makes 3 dozen.

MARY FLOEN
 5430 Rosebay St.

HONEY NUTLETS

1 cup shortening
 1 cup honey
 1 cup brown sugar
 4 cups flour
 ½ tsp. soda
 1 egg
 1 tsp. salt
 1 tsp. cinnamon
 1 tsp. vanilla
 2 cups chopped nut meats

Melt shortening, add honey, mix well. Add sugar, beaten egg and mix well. Sift flour once before measuring then sift flour, soda, salt, and cinnamon, and add to 1st mixture. Mix well and add nuts and vanilla. Drop by spoonfuls on greased pan. Bake at 350 until golden brown.

Note: Place in an air tight container for 2 weeks to mellow.

MRS. CORA M. DOBOY
 5260 EAGLE ST.

OATMEAL CHOCOLATE CHIP BAR

1 cup sifted flour
 ½ cup quick cooking oatmeal
 1 cup brown sugar
 ½ cup oleo or butter
 2 eggs



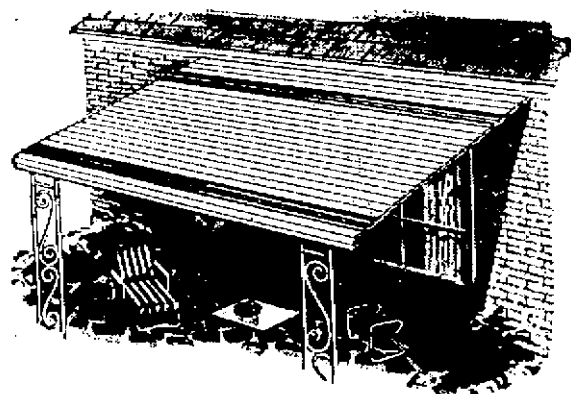
½ tsp. salt
 1 tsp. vanilla
 1 6 oz. pkg. semi-sweet chocolate chips

Mix flour, salt, oatmeal, and brown sugar thoroughly. Cream oleo or butter, add unbeaten eggs, 1 at a time, then vanilla until light and fluffy. Add flour mixture, stir in chocolate chips and spread in pan and cut in desired size squares when done. Bake in 350 oven for 25 to 30 minutes.
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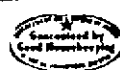
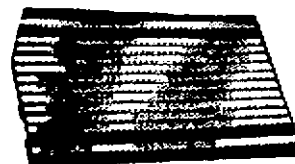
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Cheese Dishes

FIRST PRIZE COTTAGE CHEESE RING HORSE RADISH

- 1 pkg. lemon gelatin
- 2 cups cottage cheese
- 1 cup mayonnaise
- 2 tbs. horseradish
- 1 cup hot water
- 1/2 cup cream, whipped
- pinch of salt

When gelatin is slightly thickened, fold in remaining ingredients. Chill in molds and garnish with tomatoes. Serve with mayonnaise.

EDITH HARRINGTON
1441 Canton St.

SECOND PRIZE CHEESECAKE FIT FOR A KING

- 1 lb. dry cottage cheese
- 1 cup sugar
- 1 tsp. vanilla
- 1 tbs. lemon juice
- 1 level tbs. Minute tapioca
- 2 level tbs. flour
- 3 eggs
- 1/2 pt. whipping cream

Beat whites and yolks of eggs separately. Then combine and beat again. Add well whipped cream, then cheese, which has been put through a sieve, sugar, vanilla, lemon juice, tapioca and flour, mix well. Pour into crumb-lined pan and bake for 40 minutes at 375.

Crumb crust:

- 3/4 pkg. zwieback
- 3/4 cup sugar
- 1/2 cup melted butter
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon

Crush zwieback thoroughly, combine with other ingredients, line pan. Save a few crumbs to sprinkle on top.

Mrs. E. Daughenbaugh
1055 E. Ocean Blvd.



EDITH HARRINGTON

THIRD PRIZE QUICK CHEESE LAYER BAKE

- 8 slices white bread
- 4 slices of square American cheese
- 4 eggs
- 2 cups milk
- 1/2 tsp. prepared mustard
- 2 tsp. minced onion
- salt and pepper

Remove crust from bread. Arrange 4 slices of bread in greased baking dish just the size of the bread. Place a slice of cheese on each piece of bread and cover with remaining bread. Beat eggs well and add other ingredients. Pour over bread. Let stand one hour. Bake at 325 for 40 minutes. Serves 4.

MRS. A. W. ROBERTSON
110 1/2 Termino Ave.

CHEESE-POTATO PATTIES

- 1 envelope of instant mashed potatoes
- 2 tbs. crushed corn flakes

sharp cheese

Prepare envelope of instant mashed potatoes according to directions on package. Add the crushed corn flake crumbs. Mix well. Let cool. Divide into four portions. Shape each portion around a 1-inch cube of sharp cheese to form a patty. Be sure cheese is well covered. Roll in crushed corn flakes. Place in well greased casserole. Bake 30 min. at 350 degrees. Serves 4.

MRS. EFFIE J. HARTMAN
3335 Bellflower Blvd.

MOCK HAMBURGERS

- 1 1/2 cups walnut meats, chopped fine
- 1 1/2 cups bread crumbs (2 days old)
- 1 1/2 cups grated American Cheese
- 4 tbs. chopped onions
- 1 1/2 tbs. chopped parsley
- 2 eggs
- 1/2 cup evaporated milk
- 1/2 tsp. salt
- 1 tbs. Worcestershire sauce

Mix together the nuts, bread crumbs, 1 1/2 cups of cheese, onion, parsley, eggs, milk, salt and Worcestershire sauce very thoroughly. Shape into 18 small patties and put in 2 qt. casserole. Mix the mushroom soup, milk, water and pour over the patties, then sprinkle the 1/2 cup grated cheese over the top. Serves 6.

MRS. ALFRED SCHULTZ
12332 Nelson St.
Garden Grove, Calif.

COTTAGE CHEESE PATTIES

- 1 small onion
- 1 medium carrot, grated

- 1/2 cup finely grated green pepper
- 1 egg
- 2 tbs. parsley minced
- 2 cups soft bread crumbs
- 2 cups creamed cottage cheese
- 1/2 tsp. paprika
- 1/2 tsp. pepper
- 1 tsp. salt
- 2 tbs. water
- 3 tbs. butter

Mix grated vegetables into cottage cheese, then seasonings. Blend in bread crumbs. Mix well and shape into patties. Beat egg with water. Dip patties into egg, then into finely rolled cracker crumbs and then into egg again and once more into crumbs. Melt butter in skillet and fry patties over medium heat quickly on both sides. Makes 4 patties.

MRS. JOE VANDER
MEULEN

6129 Fidler
Lakewood, Calif.

CHEESE PIE

- 1 1/2 cups sifted flour
- 1 cup shortening
- 1/2 tsp. salt
- 3 tbs. water

Sift flour and salt. Blend in shortening. Mix together remaining 1/2 cup of flour and 3 tbs. cold water and add to flour and salt. Roll into ball and then roll out and line piepan.

- 6 slices of lean bacon
- 12 thin slices of swiss cheese

- 4 eggs
- 1 cup light cream
- 1 pinch of salt
- 2 tbs. butter

Broil bacon until crisp and drain. Cover pastry with overlapping slices of cheese and bacon. Beat eggs with light cream, add salt and pour over the cheese and bacon. Sprinkle melted butter over the custard and bake in a 375 oven for 40 minutes or until custard is set and the top is brown. Let stand about 10 minutes before serving.

MRS. CAROL ARNDT
1420 E. 9th St.

FOOL PROOF CHEESE SOUFFLE

- 1 cup milk
- 3 tbs. minute tapioca
- 1 cup grated sharp yellow cheese
- salt and butter to taste
- 3 eggs, yolks well beaten
- 3 egg whites stiffly beaten

Cook the milk and tapioca in double boiler until clear. Add the grated cheese, salt and butter and cool. Then add the well beaten egg yolks and stiffly beaten egg whites. Place in buttered dish and set in hot water. Bake at 275 for 50 min.

MRS. D. J. BULLOCK
817 E. 19th St.



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- Hors d'Oeuvres
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- The use of Herbs and Spices
- Cooking with Wines and Brandy
- A Cocktail Party for 25 (with recipes)
- The Gourmet and Poultry
- Ways with Vegetables
- A Formal Sit-Down Dinner (with recipes)

SECOND WEEK

- Gourmet Casserole Cookery
- Meats: Selection, Epicurean Recipes
- Facets of Barbecuing
- An Unusual Patio Party for 20 (with recipes)
- Salads & Salad Dressings
- Flaming Cookery and Gourmet Desserts
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Dietetic Dishes

FIRST PRIZE

ORANGE SUNSHINE MOLDS

- 1 1/2 envelopes unflavored gelatin
- 1 cup orange juice
- 1 1/2 cups apricot juice
- 1 cup orange sections

Soften gelatin in cold juices for 5 minutes. Heat until dissolved. Chill until mixture begins to thicken. Beat until fluffy, fold in orange sections and pour into 8 individual molds. Chill until firm. Unmold and serve with orange custard sauce.

LUCILLE M. ENSLEY
812 CALLE DE ARBOLES
REDONDO BEACH, CAL.

SECOND PRIZE

TOMATO SALAD

- 6 medium tomatoes, 20 calories per tomato
 - 6 stalks raw celery, 15 calories
 - 1 medium cucumber, 10 calories
 - 1 raw med. green pepper, 16 calories
 - 1/2 head lettuce, 10 calories
- Peel tomatoes. Cut slice from top of each. Remove pulp. Chill. Fill tomato shells with diced cucumber, celery and green pepper which has been moistened with a very little lemon juice. Place on crisp lettuce.

MRS. ROBERT C. SYPHERD
259 RAVENNA DR.

THIRD PRIZE

SPAGHETTI SAUCE

- 2 cups (2 cans) tomato sauce.
- 1 can tomato paste
- 1 1/2 cups water
- 1 clove garlic, minced
- 2 cups diced onions
- 1 1/2 tsp. salt
- 1 bay leaf
- 1/4 tsp. basil, thyme, oregano
- 1 lb. lean beef, ground
- 3 tsp. parmesan cheese over each serving

Combine above ingredients all together, breaking up occasionally, for about an hour. If it gets a little dry add more water. Serve spaghetti sparingly and this sauce generously. Sprinkle the parmesan cheese over the serving and stay under the 260 calorie count.

MRS. ALFRED SCHULTZ
12932 NELSON ST.
GARDEN GROVE, CALIF.

WE WAFERS

- 3/4 cup soy oil
- 3 tbs. Sucaryl
- 1 egg
- 1/4 cup undiluted, concentrated, unsweetened orange juice
- 1/4 cup fresh orange juice
- grated rind of 3 medium oranges
- 1/2 cup wheat germ
- 1/2 cup sifted enriched white flour
- 1/2 cup soya flour
- 1 tsp. salt
- 1/2 tsp. soda
- 3 cups Quick Quaker Oats, uncooked
- 1 cup chopped walnuts

Sift and measure white flour, combine ingredients in order given. Using two tsp. of mix to each cookie yield is 4 1/2 dozen cookies. Place on cookie sheet and flatten with



LUCILLE M. ENSLEY

hand. Bake in 350 oven for 15 min. or until brown.

MRS. PATRICIA ROKOS
3713 VIRGINIA ST.
LYNWOOD, CALIF.

LOW CALORIE ICE CREAM

- 2 cups water
- 2 cups powdered instant milk
- 1 cup freshly chopped fruit
- 3 tbs. sugar (artificial sweetening may be used)
- 1/4 tsp. vanilla

Whip with mixer at high speed for 5 min. or with hand beater until thick. Place in freezer at high temperature. After an hour, remove from freezer and whip again, leaving no lumps. After another hour, remove and whip again,

and repeat this again. Then allow two additional hours to freeze completely. Makes 1 1/2 qts.

KEN LUNDE
5220 1/4 N. HAYTER AVE.
LAKEWOOD, CALIF.

HEALTH SALAD DRESSING

- 3 tsp. sugar slightly rounded
- 1 tsp. salt, slightly rounded
- 1/2 tsp. black pepper
- 1/4 tsp. garlic powder
- 1/2 tsp. paprika
- 1/4 cup vinegar
- 1/2 cup Saf-Flower Seed Oil

Place all ingredients in small jar and shake well. Also shake before using. Regular vinegar and Wesson oil can be substituted.

LEILA WILDER
3700 E. 14TH ST.

REDUCING DIET SALAD DRESSING

- 3 tbs. mineral oil
- 1 clove garlic minced
- 1 tbs. vinegar or lemon juice
- 1/4 tsp. paprika
- 2 tbs. chili sauce
- 1/4 tsp. salt

Combine all ingredients and beat with rotary beater. Chill and serve over lettuce or other salad greens.

MARGARET L. BECK
6261 Marita St.

SOUP FROM THE HEALTH STORE

- 1 cup milk
- 1 tbs. (heaping) Brewers Yeast flakes
- 1 tsp. (heaping) dehydrated vegetable powder
- 1 tsp. (level) rice millings
- 2 tbs. (Campbell's) tomato soup
- 1 pkg. Lipton's onion soup mix

Casseroles

(Continued from Page 12)

CHICKEN WITH HERBS EN CASSEROLE

- 4 lb. chicken
- 2 tbs. bacon fat or salad oil
- 1/2 cup flour
- 4 cups milk
- 2 tsp. salt
- 1/8 tsp. pepper
- 3/4 tsp. dried sage leaves
- 3/4 tsp. dried thyme

Blend the yeast flakes, vegetable powder and rice millings, then smooth in the tomato soup and add milk, stirring until the mixture is smooth. Heat just under the boiling point, turn down and/or off the heat and let it remain until creamy. Pour into serving cups and sprinkle onion soup flakes over the top and serve.

OLIVE BREED
2510 E. 2nd St.

LOW CALORIE PANCAKES

- 1 1/2 cups of flour
- 1/4 tsp. soda
- 1/4 tsp. salt
- 2 cups of buttermilk
- 3 eggs or more

Beat egg whites until stiff. Blend dry ingredients together. Mix egg yolks and buttermilk together and blend with dry ingredients. Beat until smooth. Fold in egg whites by hand. Cook on well-greased griddle. Serves 4.

MRS. ROBERT S. LAMOND
4808 BLACKTHORNE

3.7. BOTTLED THICK MEAT SAUCE
Cut up chicken. Reserve chicken wing tips, back and neck for soup. Wash remaining pieces; remove excess fat and skin. Dry. Put bacon fat or salad oil in a skillet. Brown pieces of chicken in this fat until golden brown on all sides; then place in a 2 quart casserole. Measure fat to make 1/4 cup. Add flour and blend smooth. Stir in the milk, and add seasonings and cook until thickened, stirring constantly. Pour over chicken and bake uncovered, in a moderate oven of 325 for 1 1/2 hours or until tender. Serves 6

MRS. JOE H. KERR
10309 Rosecrans
Bellflower, Calif.

PILAF

- 1 lb. sirloin tip
- 1 lb. pork loin
- 1 lb. onion
- 2 tbs. shortening
- 3 tbs. flour
- 3/4 cup water
- 1/2 cup red wine
- 4 oz. can mushrooms
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 cup sour cream

Cut meat in small cubes. Chop onion fine. Heat fat in Dutch oven or heavy skillet. Toss in meat and onion and brown well. Add flour and stir well. Add water, wine, paprika, mushrooms, liquid from mushrooms, salt and pepper. Cook until gravy starts to boil. Cover tight and simmer two hours. Just before serving, add sour cream but do not boil. Serve over rice, noodles or potatoes.

MRS. D. F. BEARD
2276 Oregon Ave.

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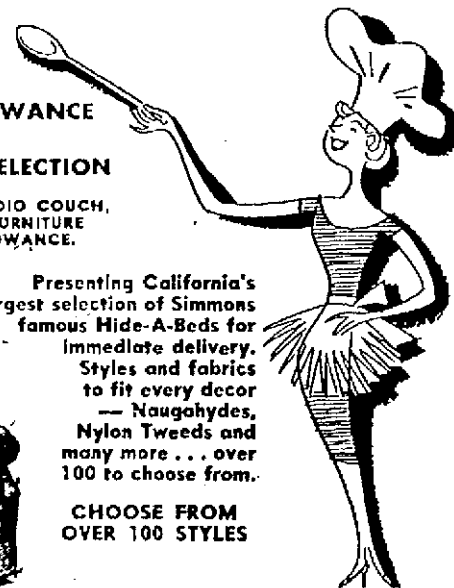
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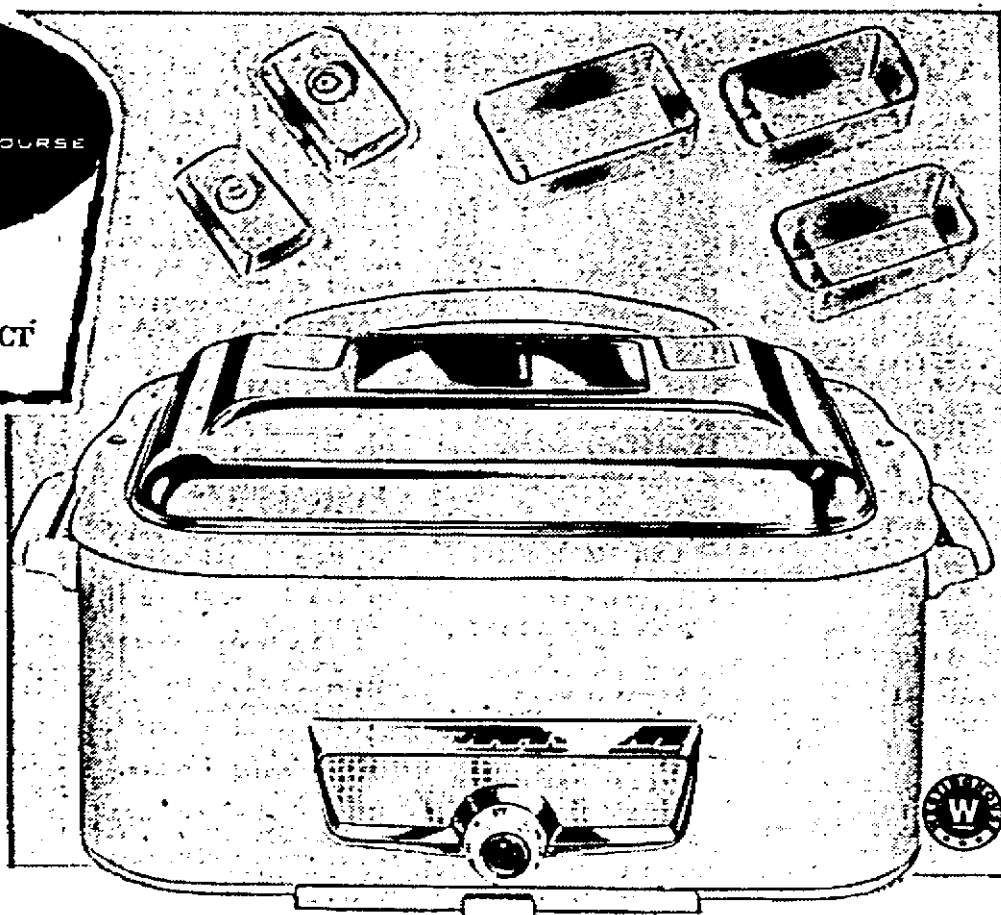


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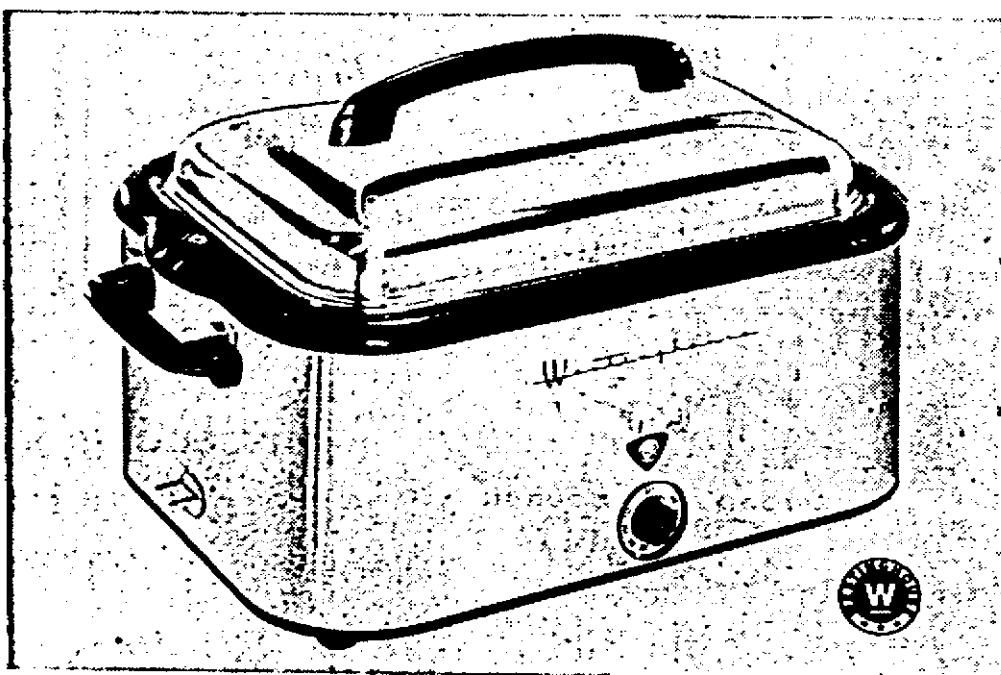


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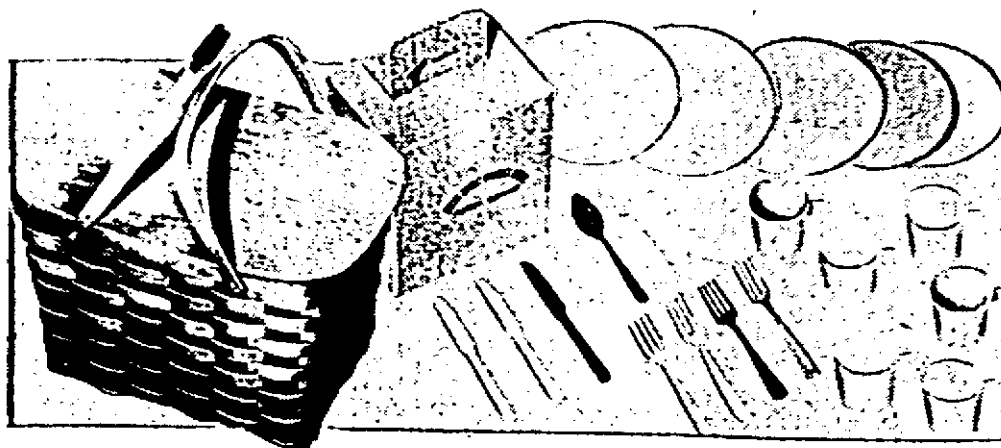
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Dishes Made With Wine or Beer

FIRST PRIZE

SWEET AND SOUR SPARERIBS

- 5 lbs. spareribs
1 cup soy sauce
1 cup sherry wine
1 cup honey
2 cups canned crushed pineapple
2 lemons sliced thin
4 tsp. powdered sugar
1 cup white vinegar
8 cloves garlic, (minced)
Have ribs cut into serving portions. Place in baking pan in 350 oven for 30 minutes. Pour off excess fat. Cover with sauce and return to oven. Bake for an hour or until tender, turning and basting frequently.

MRS. WM. P. KING
1410 HARDWICK ST.

SECOND PRIZE

MORAVIAN HICKORY NUT CAKE

- 8 eggs
1 lb. sugar
1 cup butter
2 cups flour
1 pt. hickory nut kernels, chopped fine
2 tbs. flour
claret glass of brandy
Work together butter and sugar until very creamy. Then slowly work in one egg at a time, alternately with 1 tbs. flour. Work at least five minutes with each egg. Continue alternating the flour and eggs until all the eggs have been worked in. Then add the remaining flour and nut kernels; lastly, add the brandy. Bake in a deep, well buttered dish. Place the dish on a small stand in the bottom of a moderate 350 oven and bake for 1½ hours.

MRS. J. K. MENTON
14052 Edwards St.
Westminster, Calif.

THIRD PRIZE

SHOVEL STEAK

- 1½ lbs. thick round steak
2 large onions
1 bottle beer
salt and pepper
Brown steak in fat (rolled in flour), cut onions over steak and brown. Season with salt and pepper. When steak and onions are cooked, pour beer over all and let simmer until steak is tender. May be



MRS. W. P. KING

baked in oven like swiss steak.

MRS. FRED A. SMITH
304 E. 65th St.

DANISH PORK CHOPS WITH SPICY PRUNES

- 20 prunes
20 whole cloves
4 lean pork chops
1 onion, medium sized minced
½ cup California Burgundy Wine.

- 1 tbs. lemon juice
1 tsp. cornstarch
salt and pepper

Rinse prunes and stick each with a clove. Sprinkle chops with salt and pepper and brown on both sides in a heavy skillet in bacon drippings. Add onion; cover and cook over low heat a few minutes. Pour wine and lemon juice over chops. Add prunes, place in baking dish and bake one hour (with cover on). Take up chops and prunes. Stir cornstarch blended with water into liquid in pan and cook until thick. Pour over chops and serve at once. Serves 4.

MARIE RASMUSSEN
3495 E. 15TH ST

HERB WINE SAUCE

- 3 medium onions, sliced
2 tbs. bacon drippings
2 lbs. lean beef (round steak cut in 1½" cubes)
1½ tbs. flour
1½ cups dry red wine
1 cup beef bouillon

- 1 tsp. marjoram
¼ tsp. thyme
¼ tsp. oregano
1 tsp. salt
½ tsp. pepper
½ lb. fresh mushrooms, sliced lengthwise, sauteed
¼ cup butter

Saute onions in bacon drippings until yellow; remove from pan. Add meat cubes, sprinkle lightly with flour, and brown meat thoroughly. When meat is browned, add ¾ cup beef bouillon, 1 cup red wine, and the herbs and seasonings. Cover pan tightly and simmer over low heat about 2 hours. Gradually add remaining bouillon and wine. Add onions and mushrooms, cook about 30 minutes longer or until meat is tender. Serves 6.

MRS. MARGARET DURING
2928 YEARLING ST.
LAKEWOOD, CALIF.

FLOUNDER IN SHERRY

- 1 lb. Flounder fillets cut into serving pieces
¼ cup of minced onion
¼ cup sherry wine
1 can (4 oz.) chopped mushrooms and liquid
salt and coarsely ground black pepper.

Place fish fillets in shallow greased baking dish. Sprinkle on onion. Add sherry, mushrooms and mushroom liquid. Season with salt and pepper. Bake, uncovered at 350 for 25-30 min. Serves 3-4.

SIDNEY H. STEVENS
3306 Euclid Ave.
Lynwood, Calif.

BARTLETT PEAR SALAD

- 8 Calif. bartlett pears
1 can crushed pineapple
salad greens

Wash, halve and core the pears. Fill cavities with well drained crushed pineapple. Put matching pear halves together and place on crisp salad greens. Pour the following dressing over pears.

Dressing:

- 2 tbs. cornstarch
¼ cup sugar
¼ tsp. salt
1 cup syrup from canned pineapple
½ cup Calif. Sweet Sherry
2 eggs slightly beaten
1 tbs. lemon juice
¼ tsp. paprika
¼ tsp. dry mustard
½ cup heavy cream whipped

Mix cornstarch, sugar and salt in saucepan. Stir in pineapple juice and wine. Blend until smooth. Cook over medium heat, stirring constantly until mixture is thickened and clear. Stir a little of the hot mixture into the beaten eggs. Stir egg mixture back into the hot mixture and put over low heat for 1 min. Remove from heat and add lemon juice, paprika, and mustard. Cool and chill.

MABEL W. BARTH
P.O. Box 201 L.B.

BAKED PEACHES IN PORT

- 6 large fresh peaches
10 tbs. sugar
6 tbs. butter or margarine
3 tsp. lemon juice
¾ cup port wine
2 egg whites
½ tsp. almond extract
Peel peaches. Cut in half and remove stone. Place each half in a custard cup. Fill



each stone cavity with 1 tbs. sugar, 1 tsp. of butter and a few drops of lemon juice. Top with matching peach half. Secure with toothpick. Pour 2 tbs. of wine over each peach.

Make a meringue by beating the egg whites until stiff, adding the remaining sugar and almond extract and beating until stiff and shiny. Top each peach with meringue. Bake in 350° oven for 15 to 20 minutes until meringue is lightly browned.

Serves 6.

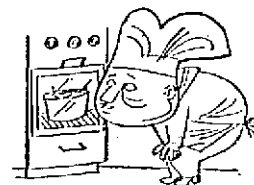
MRS. H. P. NEPVEU
2324 STEARNLEE AVE.

BAKED HAM WITH BEER

- 1 canned ham 6 to 9 lbs.
1 can or bottle beer
(12 oz.) cloves

Bake ham 15 to 20 minutes per pound at 325°, fat side up. 1½ hours before done, score the fat surface in squares or diamonds. Baste every 15 minutes with beer. The ham cooked with beer will hold the flavor and will not dry out for days.

CATHERINE BLACKBURN
4249 HACKETT AVE.
LAKEWOOD, CALIF.



TRY This Tuna Treat

GEFILTE TUNA

- 1 7-oz. can solid white tuna (albacore)
3 eggs
¾ cup matzo meal
1 large grated onion
1 large grated carrot
2 tsp. cold water
salt and pepper to taste
2 medium sliced onions
2 medium sliced carrots

Empty contents of can of tuna in wooden bowl and chop until fine. Add eggs, matzo meal, onion, carrot, water, salt and pepper and mix thoroughly. Shape ingredients into 10 medium sized patties.

Place 2 medium onions and 3 carrots (sliced) into large pot. Put the 10 patties on top of vegetables. Pour sufficient boiling water to cover patties. Place cover on pot and let simmer for 2½ hours. Remove from pot and let stand until cold. Place the patties on lettuce and serve with beet horseradish. Can also be formed into small balls and served on toothpicks as appetizers.

MRS. ROSE SQUIRES
2518 Hardwick St.
Lakewood, Calif.

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see PAGE 43
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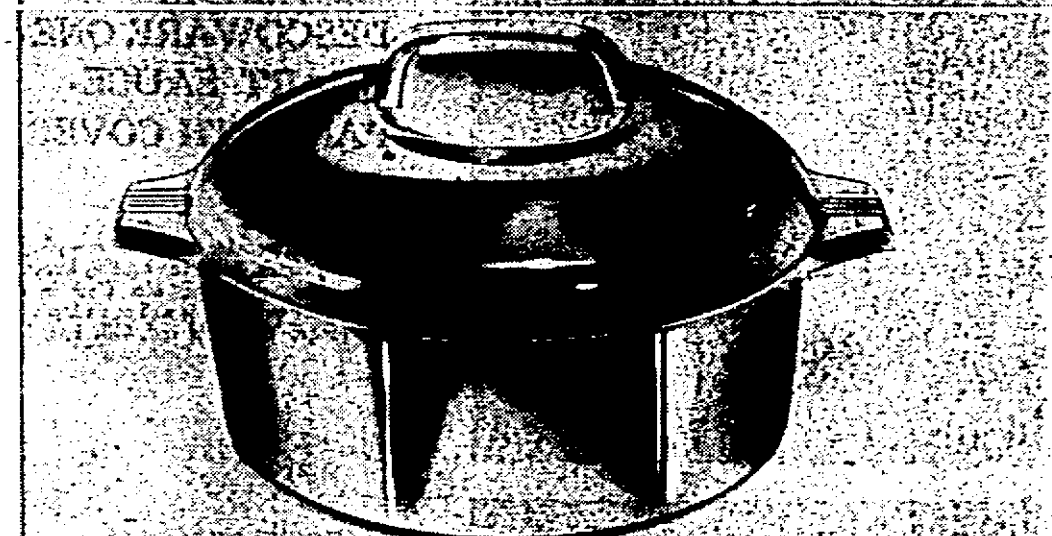


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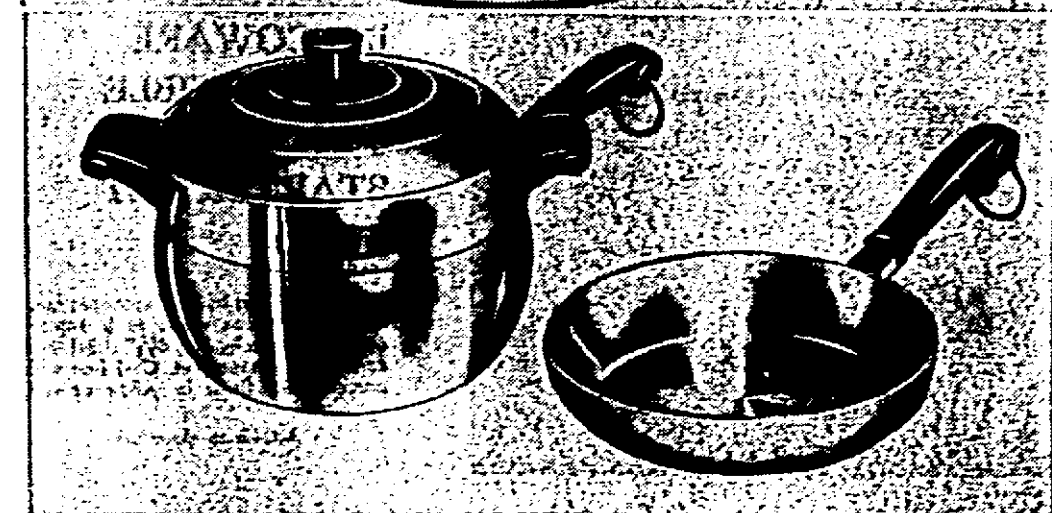


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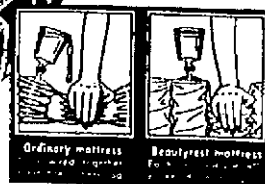


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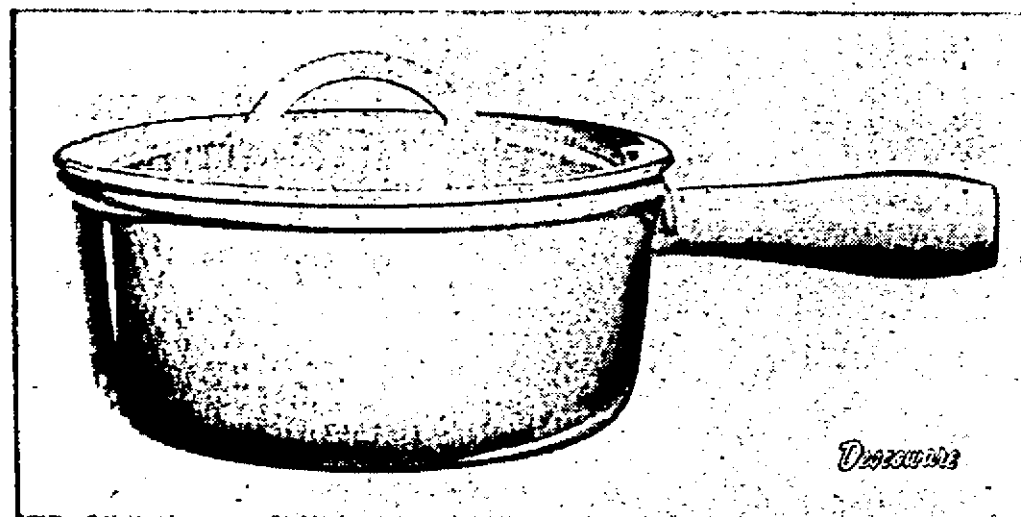
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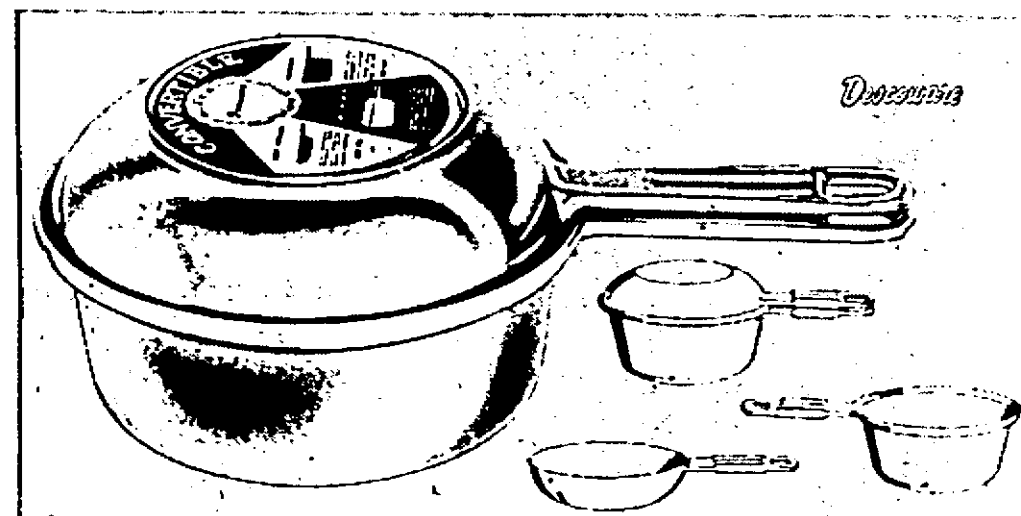


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Game Cookery

FIRST PRIZE

VENISON WITH SOUR CREAM

- 2 lbs. venison
- 1/4 cup fat
- 1 cup diced celery
- 1/2 cup minced onion
- 1 bay leaf
- 4 tbs. butter
- 1 clove garlic
- 1 cup diced carrots
- 2 cups water
- 1 tsp. salt
- 4 tbs. flour
- 1 cup sour cream

Cut venison in pieces and melt fat in heavy frying pan. Add meat and garlic. Brown on all sides and arrange in dish. Put vegetables in remaining fat and cook for 2 minutes. Add salt, pepper, and water. Pour over meat. Bake in slow oven until meat is tender. Melt butter in frying pan and stir in flour. Add water that the meat was cooked in and boil until thick. Add sour cream and more salt if necessary. Pour over meat and vegetables. Serve with buttered noodles and currant jelly.

MRS. JAS. L. MORROW
6117 Coronilla St.

SECOND PRIZE

ROCK CORNISH HEN AU COGNAC

- 6 lb. rock cornish game hens
- 1/2 oz. brandy
- melted butter
- salt, pepper and paprika

Dressing:

- 1/4 lb. sausage
- 4 tbs. water
- 1 medium onion
- chopped fine
- 3 mushrooms sliced
- 1 cup cooked wild rice
- 1 tbs. brandy
- 1/4 cup bread crumbs

Cherry Sauce:

- 1 cup water
- 1/4 cup burgundy wine
- 1/4 cup sugar
- 1/4 tsp. salt
- 1 No. 2 can black bling cherries

In fixing the dressing cook the sausage, chopped, in large skillet with 4 tbs. water, chopped onion, sliced mushrooms. Saute the meat until well done. Add the cup of cooked wild rice and season to taste and add the tbs. brandy, the bread crumbs and mix well.

In fixing the sauce combine the water, wine, sugar, and salt and bring to boil. Thicken slightly with cornstarch and add the black cherries. Fill hens with dressing and brush with melted butter. Sprinkle lightly with salt, pepper and paprika. Roast in 300 oven for 1 1/2 hours. Serve in chafing dish; pour cherry sauce over hens just before serving. Pour 1/2 oz. brandy over sauce and ignite.

Serves 6.

MRS. SAM NURICK
44 Alamilas Ave.

THIRD PRIZE

QUAIL BAKED IN WINE

- 1/2 cup vegetable oil
- 2 small onions minced
- 2 whole cloves
- 1 tsp. peppercorns
- 2 cloves garlic (minced)
- 1 bay leaf
- 6 quail cleaned and trussed



MRS. J. L. MORROW JR.

- 2 cups white wine
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. chives, minced
- 2 cups cream or evaporated milk
- dash of cayenne pepper

Heat oil, add onions, cloves, peppercorns, garlic and bay leaf and cook until onions are clear. Add quail, and brown quail on all sides. Add wine, salt, pepper, cayenne and chives and simmer until birds are tender, about 30 minutes. Remove quail to serving dish. Strain sauce, add cream and heat to boiling point, but do not boil. Pour over quail. Allow one quail for each serving.

CONNIE TEMPLETON
3674 Rudnor Ave.

WILD FOWL BAKED IN MILK DUCK OR ANY WILD GAME

Prepare duck or other wild game as follows: Prepare as though for roasting and mix the following dressing:

- 1/2 lb. stale bread
- 2 tbs. butter
- 2 tbs. chopped onions
- 2 tbs. chopped celery
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. thyme
- 1 egg

Soak bread in cold water, place a pan with onion, celery, and butter over the fire. Cook for five minutes without browning. Enclose the bread in a towel and press out all the water, and add it to the mixture in the saucepan. Stir over the fire for five minutes, then remove. When cold, add salt, pepper, thyme and egg. Mix real well and use for stuffing. In the bottom of the baking pan put two qts. of rich milk. Cover and bake slowly until it is very tender. Turn and baste as necessary. When done, remove the bird and thicken the liquid in the pan to suit and season it with salt and pepper.

MRS. ROSE M. WEAR
328 E. Artesia St.

ROAST DUCK WITH SAUER KRAUT

Dress Duck. Wash carefully inside and out. Wipe dry. Rub with salt and pepper. Fill duck with sauer kraut stuffing. Sew up the openings. Truss by drawing skin of neck smoothly over back. Thread a large needle with white twine. Use double thread. Press needle through

one wing at middle joint, through neck skin and through second wing at middle joint. Pull cord firmly under breast and up across legs and thighs. Draw the legs close together, covering the opening made for drawing the duck. Place in roaster. Sear in hot oven (500) for 15 mins. Reduce heat to 300 and cover. Roast until tender. Baste frequently. Allow 25 minutes per lb.

MRS. H. C. NEWTON
902 Via Carmelitos

ROAST PHEASANT

- 2 pheasants
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 tbs. chopped celery
- 2 cloves garlic
- 1 lemon, sliced
- 4 slices bacon
- 1 cup white dry wine
- 1/2 cup sour cream
- 4 tbs. red-currant jelly

Dress, draw and clean pheasants: rub inside and out with salt and pepper. Inside each bird place 2 tbs. chopped celery, 1 clove garlic, 1/2 the sliced lemon. Cross legs and tie. Place in pan, breast side up; lay two slices bacon over each bird, roast in slow oven 350 for two hours. Baste 4 or 5 times with dry white wine. Remove birds from pan and skim excess fat from pan drippings. Measure 1 cup liquid, return to pan bring to boil. Stir in 4 tbs. red-currant jelly, 1/2 cup sour cream and heat through, but do not boil. Will serve 6.

MRS. N. V. B. HARMAN
3252 St. Albans Dr.
Los Alamitos, Calif.

BRAISED DUCK

- 1/2 cup diced salt pork
- 1/4 cup sliced carrots
- 2 tbs. chopped onions
- 1 bay leaf
- 1/2 cup boiling water
- 1 duck

Dress duck. Wash carefully. Cut in pieces for serving. Rub with salt and pepper. Fry 1/2 cup diced salt pork until crisp and brown. Add the 1/4 cup of sliced carrots, onions and bay leaf to fat. Brown slightly. Add duck. Brown well. Add the boiling water and cover. Simmer

slowly, basting frequently, until duck is tender.
MRS. R. C. SYMPHERD
259 Ravenna Dr.

BAKED RABBIT

- 1 4 lb. rabbit ready to cook, cut in pieces
- 1/4 cup flour
- 2 tsp. salt
- 1/2 tsp. pepper
- 1/4 cup fat or salad oil
- 1/4 cup sliced onion
- 2 bouillon cubes
- 2 cups boiling water
- 2 tbs. flour
- 1/4 cup water

Pre-heat oven to 350 degrees. Roll rabbit pieces in flour combined with salt and pepper. Put fat in Dutch oven, lightly brown onion and remove and brown rabbit in same fat then arrange onions over rabbit. Add bouillon cubes to hot water and stir until dissolved. Pour over rabbit. Bake covered 1 1/2 hours or until tender. Thicken gravy with the 2 tbs. flour mixed with 1/4 up water. Season to taste. Serves 5-6.

MRS. B. HAVAS
317-B West 15th.

COFFEE-SPICE NUT BREAD

- 2 1/2 cups sifted flour
- 4 tsp. baking powder
- 1 1/2 tsp. salt
- 1 1/2 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. allspice
- 1 tsp. powdered coffee
- 1 cup sugar
- 2 eggs
- 1 cup coffee
- 1/3 cup melted butter or shortening
- 1 cup chopped nuts

Sift dry ingredients together into a mixing bowl. Beat



eggs until light. Add coffee and melted butter, mixing well. Add liquid ingredients to dry ingredients and stir until well blended. Stir in nuts, turn into a greased loaf pan. Bake in a slow oven (325) for about an hour and 10 minutes.

MRS. RALPH OFFER
3461 Sawyer St.

RAISIN-NUT LOAF

- 1 pkg. raisins (cooked until half done)
- Have 1 cup of liquid left from raisins
- 1 1/2 cups sugar
- 1/2 cup butter or shortening
- 2 eggs
- 3 cups flour
- 2 tsp. soda
- 1 tsp. cinnamon, ginger and nutmeg (1 tsp. ea.)
- 1 cup chopped walnuts (optional)

Cream together sugar and shortening. Add eggs. Then add liquid from raisins alternately with flour, soda, and spice mixture, beginning and ending with dry ingredients. Then add raisins and nuts. Pour batter into 2 loaf pans. Bake at 375 for 50 to 60 minutes or until done.

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Housewares—downstairs



Fish & Seafoods



MRS. J. A. HUTSON

FIRST PRIZE

COMPANY LOBSTER

- 1 lb. long macaroni broken into 2 1/2" pieces (4 cups)
 - 1 small minced onion
 - 1/4 cup butter or margarine
 - 3 tsp. flour
 - 1/2 tsp. dry mustard
 - 1 1/2 tsp. salt
 - 1/4 tsp. pepper
 - 3 cups milk
 - 3 cups grated cheese, American sharp 3/4 lb.
 - 1/2 cup sherry wine
 - 6 cups cooked or canned lobster
 - 1/4 cup fresh frozen or canned lemon juice
 - 1 tsp. mace
 - 1 cup crushed oyster crackers
 - 1 cup grated sharp American cheese (1/4 lb.)
 - 1/2 cup Sherry wine
- Heat oven to 400. Cook macaroni as pkg. directs. Drain. In double-boiler combine onion, butter, flour, mustard, salt, pepper until smooth. Stir in milk. Cook until smooth and add the 3 cups cheese. Stir until melted. Add sherry. Place in greased baking dish and alternate layer of macaroni and sauce. Lobster meat on top, sprinkle with lemon juice and mace. Pour sauce over all, then top with crushed crackers and 1 cup cheese sprinkled on top. Serves 8.

MRS. J. A. HUSTON
3019 DELTA AVE.

SECOND PRIZE

SHRIMP IN INDIVIDUAL CASSEROLES

- 1 1/2 lb. raw shrimp pour boiling water and shell and de-vein
- 1/2 lb fresh mushrooms
- 1/2 cup butter
- 1 1/2 cups sour cream
- 2 tsp. soy sauce
- salt and pepper to taste
- grated fresh cheese
- 6 individual buttered ramekins
- paprika for color

Put butter in fry pan, add shrimp and cook slightly. Add mushrooms, cook 8-10 min. Heat sour cream very hot, (don't boil) season to taste, add soy sauce. Sprinkle in paprika. Pour this mixture over shrimp, blend. Cover with grated cheese, broil until cheese melts.

MRS. ISABEL DUNWOODY
4427 BRIERCREST AVE.
LAKEWOOD, CALIF.

THIRD PRIZE FRENCH FRIED SHRIMP

- 1 cup enriched flour
- 1/2 tsp. sugar
- 1/2 tsp. salt
- 1 egg
- 1 cup ice water
- 2 tblsp. melted fat or salad oil
- 2 lbs. fresh uncooked shrimp

Combine all ingredients except shrimp. Beat well. Peel shell from shrimp leaving last section and tail intact. Cut slit through center back without serving either end. Remove black line. Dry shrimp thoroughly; dip in batter, holding the shrimp by the tail. Fry in deep fat at 375 until golden brown. Drain on paper towels. Serves 6-8.
MRS. T. L. SPELLMAN
2551 ADAMS ST.

BOUTILLARD'S
1/2 cup olive oil
1 chopped onion
1 garlic clove
1 can (303 size) tomatoes
2 stalks diced celery
2 small cans mushrooms
Sauté the above ingredients, then boil:
2 lbs. fish (haddock, sole etc.) in
3 cups water for 15 min. and save stock
2 tsp. seasoning salt and salt added to sautéed mix. Add fish stock and

chamber for 10 minutes.
To this add:
2 cups red wine
1 dozen cleaned, green shrimp
1 dozen oysters
1 dozen clams
1 can (small) crab meat
1/2 cup grated cheese
2 tblsp. flour to thicken, then cook for 10 minutes. Serve on toast or rice.

MRS. JOHN D. BRACKIN
2930 E. Third St., Apt. 4

(Continued on Page 26)

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Cookies

FIRST PRIZE

Swedish Almond Crescents
 $\frac{1}{2}$ lb. butter or margarine
 $\frac{1}{2}$ cup confectioners' sugar
2 tsp. almond flavoring
2 cups sifted flour
1 cup chopped almonds

Cream butter with rotary beater; add sugar and beat until well blended. Add almond flavoring, nuts and flour. Place in refrigerator for about one hour. Shape small pieces of dough into crescents, bake on ungreased cookie sheet at 350 for about 20 minutes. As soon as crescents are removed from the oven, roll them in confectioners' frosting.

MRS. GLADYS W. NELSON
Mrs. Gladys W. Nelson
4327 Deebayar Ave.
Lakewood, Calif.



MRS. GLADYS W. NELSON

SECOND PRIZE

FILLED COOKIES

$2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ cup shortening
1 cup sugar
 $\frac{1}{2}$ cup milk
1-2 eggs
2 tsp. baking powder
Pinch of salt

Cream shortening and sugar. Add unbeaten eggs and milk. Stir well. Add dry ingredients mixed together. Roll fairly thin and cut out with round cutter. Place on cookie sheet and fill with the following mixture:

1 cup raisins
1 cup water
 $\frac{1}{2}$ cup sugar
1 tbs. cornstarch in a little water
Lemon juice to taste

Cook raisins, water and sugar together. Thicken with cornstarch mixture. Add lemon juice to taste. If filling seems too thick, add a little more water. Place a teaspoon of the filling on each cookie. Place another cookie on top and pinch edges together. Any other filling may be used, such as jams and jellies or use pineapple instead of raisins. Bake in hot oven for 15 minutes.

MRS. K. WARD
4526 Whaley Ave.

THIRD PRIZE

CHOCOLATE CHIP PEANUT COOKIES

$1\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ tsp. double-acting baking powder
 $\frac{3}{4}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup shortening
1 cup firmly-packed brown sugar
1 egg
 $\frac{1}{2}$ cup milk
 $\frac{3}{4}$ cup chopped peanuts
1 cup chocolate chips
1 tsp. vanilla

Sift flour once, measure, add baking powder, soda, and salt and sift again. Cream shortening; add sugar gradually and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, mixing well after each addition. Then add peanuts, chocolate chips and vanilla. Drop from teaspoon onto greased baking sheet. Bake in 375° oven for 10 to 12 minutes. Makes 5 dozen cookies.

MRS. FORREST W. RAY
11013 Marbel Ave.
Downey, Calif.

DREAM BARS

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar
1 cup flour

Blend the same way as pie-crust. Press in an unbuttered 9x12 pan. Bake at 350 for 10 minutes.

1 cup brown sugar
2 eggs
2 tbs. flour
 $\frac{1}{4}$ tbs. soda
pinch salt
 $\frac{1}{2}$ tbs. vanilla
1 cup coconut
 $\frac{1}{2}$ cup walnuts or pecans

Beat eggs slightly, add brown sugar, then add flour, baking soda and salt. Fold the vanilla, nuts and coconut mixture from the oven and immediately pour second mixture on and spread evenly. Bake 20-25 minutes at 350. Cool. Cut in squares and sprinkle with powdered sugar. Makes 2 dozen.

MRS. ROBERT V. BETHAY
4510 E. Broadway

UNBAKED COOKIES

1 tsp. vanilla
1 cup white sugar
1 cup brown sugar
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ lb. butter or margarine
 $\frac{1}{2}$ cup peanut butter
2 cups quick oats
1 cup coconut
1 cup pecans

Mix the white sugar, brown, milk, butter, and peanut butter, bring to boil. Remove from fire and stir in vanilla. Add the 2 cups of oats, coconut, pecans and drop by spoonful on wax paper and let set about 1 hour in cool place.

MRS. STANLEY DAVIS
5618 Cerritos Ave.

MY FAVORITE MACAROONS

3 egg whites, well beaten
1 cup sugar
1 tsp. almond flavoring
 $\frac{1}{2}$ cup almond nuts
1 tbs. melted shortening
Add the sugar to the well beaten egg whites gradually. Bake on aluminum cookie sheet of wet paper at 350 or 375 for 40 minutes.

MABEL ANDERSON
3337 Harcourt

BACON TAST SUGAR COOKIES

Combine
 $\frac{1}{2}$ cup chilled bacon drippings
 $\frac{1}{4}$ cup butter or margarine
1 tbs. milk

3 tbs. boiling water.

Beat until well blended.

Add
1 egg unbeaten
1 tsp. vanilla
Beat thoroughly.
Sift together
2 cups sifted all-purpose flour
1 tsp. salt
 $\frac{1}{2}$ cup sugar

Sift in the dry ingredients with the shortening combination to form dough. Roll out on floured pastry cloth or board to $\frac{1}{4}$ " thick. Cut into desired shapes. Place on ungreased baking sheets. Bake in 400 oven from 6 to 9 minutes. Cool and frost. Glaze

1 cup sifted confectioner's sugar and pinch of salt
3 tbs. cream
 $\frac{1}{2}$ tsp. vanilla
Combine the sugar, salt in a bowl. Blend in the cream to form a glaze. Stir in vanilla. Brush on cookies lightly.
MRS. ALFRED CEMS
6138 Elsa St.
Lakewood, Calif.

"FATHERS' DELIGHT"

$\frac{1}{2}$ cup soft shortening or butter
 $\frac{3}{4}$ cup sugar (white)
1 egg
 $\frac{1}{2}$ tsp. lemon extract
 $1\frac{1}{2}$ cup sifted flour
 $\frac{3}{4}$ tsp. cream of tartar
 $\frac{3}{4}$ tsp. soda
 $\frac{1}{4}$ tsp. salt
1 cup seedless raisins

Mix well the shortening, sugar, egg and flavoring. Sift flour, cream of tartar, soda and salt. Add to above shortening, sugar and egg. Mix in raisins. Drop by teaspoonfuls on greased cookie sheet. Press with bottom of buttered glass dipped in sugar. Bake 12 minutes. Makes 3 doz.

MRS. EMMA M. CASEY
21 ROYCROFT AVE.

ANGEL CRISPS

$\frac{1}{2}$ cup granulated sugar
2 cups all purpose flour
 $\frac{1}{2}$ cup brown sugar
1 cup shortening (half butter)
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 egg
1 tsp. vanilla

Cream sugar, shortening, egg and vanilla. Add sifted dry ingredients. Form into balls the size of walnuts. Dip top half in water then in granulated sugar. Place on ungreased baking sheet. Press in center with finger. Bake at 425 degrees for 8-10 minutes. 4 doz. cookies.

MRS. CARIE MURPHY
1315 E. 56th St.

CRUMB COOKIES

$\frac{1}{4}$ cup oleo
 $\frac{1}{2}$ cup sugar
1 egg, separate
1 tsp. vanilla
1 cup bread crumbs
 $\frac{1}{2}$ to $\frac{1}{4}$ cup chopped nuts
Cream oleo and sugar and add vanilla and egg yolk, mix. Add bread crumbs and nuts, stir. Fold in beaten egg white. Batter not too moist. Form cookies by using 1 tsp. measuring spoon. Press off excess on side of bowl and drop on greased cookie sheet. Bake 15 mins. at 350. Makes 3 dozen.
MARY FLOEN
3436 Rosebay St.

HONEY BUTLETS

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup honey
1 cup brown sugar
4 cups flour
 $\frac{1}{2}$ tsp. soda
1 egg
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
2 cups chopped nut meats

Melt shortening, add honey, mix well. Add sugar, beaten egg and mix well. Sift flour once before measuring then sift flour, soda, salt, and cinnamon, and add to 1st mixture. Mix well and add nuts and vanilla. Drop by spoonfuls on greased pan. Bake at 350 until golden brown.

Note: Place in an air tight container for 2 weeks to mellow.

MRS. CORA M. DOBOY
5260 EAGLE ST.

OATMEAL CHOCOLATE CHIP BAR

1 cup sifted flour
 $\frac{1}{2}$ cup quick cooking oatmeal
1 cup brown sugar
 $\frac{1}{2}$ cup oleo or butter
2 eggs

$\frac{1}{2}$ tsp. salt
1 tsp. vanilla
1 6 oz. pkg. semi-sweet chocolate chips

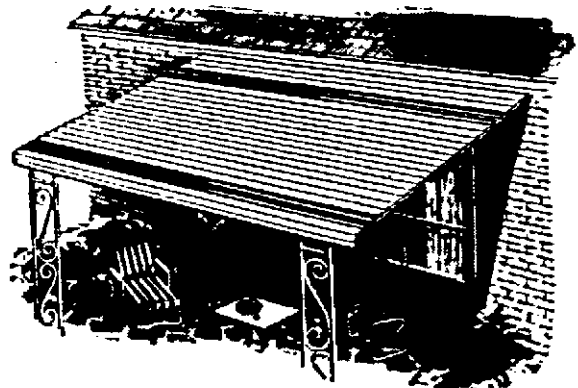
Mix flour, salt, oatmeal, and brown sugar thoroughly. Cream oleo or butter, add unbeaten eggs, 1 at a time, then vanilla until light and fluffy. Add flour mixture, stir in chocolate chips and spread in pan and cut in desired size squares when done. Bake in 350 oven for 25 to 30 minutes.
MRS. GERTRUDE SOLSMA
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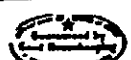
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FIRST PRIZE

APRICOT FLAME

- 1 12-oz. jar apricot preserves
1 cup rum
8 ice cream balls
2 cups sliced frozen pineapple, thawed
1 cup canned or fresh shredded coconut
1 cup sliced, toasted, salted almonds

Heat preserves in a double boiler or chafing dish until melted. Add rum and warm. Place ice cream in serving dishes, ignite apricot rum mixture and spoon over ice cream. Top with pineapple, coconut, and almonds.

MRS. MARGARETE DURING

2028 Yearling St.
Lakeview, Calif.

SECOND PRIZE

CHERRY-PINEAPPLE UPSIDE-DOWN CAKE

- 3 tbsp. melted butter or margarine
¼ cup firmly packed brown sugar
4 slices canned pineapple
½ cup coarsely chopped walnuts
1½ cups sifted cake flour
¾ cup granulated sugar
2 tsp. baking powder
½ tsp. salt
¼ cup shortening
½ cup milk
1 tsp. vanilla
1 egg
¼ cup maraschino cherries, drained (10 cherries)
6 maraschino cherries cut in half

Pour butter or margarine into 8x8x2" baking pan, sprinkle with the brown sugar, top with pineapple slices and sprinkle with walnuts.

Sift flour, granulated sugar, baking powder and salt together. Add shortening, milk and vanilla. Beat until ingredients are well blended, add egg and beat well. Fold in chopped cherries, then pour over pineapple mixture. Bake in slow oven (325) about one hour or until cake is done. Cool 10 minutes; turn out on pan. Arrange cherry halves in center of pineapple slices. To serve flaming, pour lemon extract over four sugar cubes which are arranged in pineapple slices. Ignite.

MRS. HAZEL HUGHES
17271 Huntington Beach Bl.
Huntington Beach, Calif.

THIRD PRIZE

FLAMING CABBAGE

- 1 large cabbage
cocktail sausages
olives
sterno lamp

Clean a large cabbage, and cut outer leaves back from top. Cut out center, hollow it out about 6 inches deep. Place a sterno lamp in cavity (lamp hidden, but flame should come almost to top of cabbage). Place cabbage on serving plate. Surround with a frill of parsley. Thrust wooden picks through cocktail sausages and stick into the cabbage. Stick an olive onto end of each (to protect fingers from flame). Guests broil their own sausages.

MRS. R. STUART
McKECKNIE
3810 Radnor Ave.



MRS. MARGARETE DURING

CHRISTMAS PLUM PUDDING

- 3 cups sifted all-purpose flour
½ tsp. salt
1 tsp. baking powder
2 tsp. cinnamon
½ tsp. ground cloves
½ tsp. allspice
2 cups ground suet
1 cup chopped apple
2 cups seedless raisins
1 cup currants
1 cup light molasses
1 cup cold water
HARD SAUCE
Brandy or sugar cubes and lemon extract
¼ cup soft butter or margarine
1 cup sifted confectioners' sugar
¼ tsp. salt
1 tsp. vanilla extract or brandy

Sift flour with salt, baking soda, cinnamon, cloves and allspice; set aside. In large bowl, combine suet, apple, raisins, currants, molasses, and water; stir in flour mixture until thoroughly mixed. Turn into greased 2 qt. pudding mold. Cover tightly; place on trivet in deep kettle. Add enough boiling water to come halfway up side of mold. Steam, covered, 3 hours. Serve warm with hard sauce.

To flame: in saucepan, heat about ½ cup brandy until slightly warm; pour over pudding; light with match, or surround pudding with sugar cubes, each of which has been dipped in lemon extract; then light. Serves 10-12.

MRS. NORMAN
LANGERAK
8752 Parapet St.

CREPES PINE-ETTE

- 1 No. 2 can pineapple spears
¾ cup sifted enriched flour
1 tbsp. granulated sugar
dash of salt
2 whole eggs
2 egg yolks
¼ cups milk
2 tbsp. melted butter

Drain pineapple spears and place on absorbent paper to remove surplus moisture. Sift together the flour, sugar, salt. Combine eggs with egg yolks and beat until light. Mix with

dry ingredients. Stir in milk until just smooth; blend in butter; let stand about 2 hours. To make crepes, pour a tbsp. of batter in a very hot, lightly buttered skillet. By tilting the pan or using back of spoon, spread batter as thinly as possible to make 3 or 4 inches in circumference. Brown quickly on both sides. Roll each crepe around a thoroughly drained pineapple spear and place side by side in a suzette pan or on heatproof platter. Keep warm in a chafing dish or in a warm oven. Serve with flaming pineapple sauce. Makes about 16 crepes.

FLAMING PINEAPPLE SAUCE

- 2 tbsp. sweet butter
1 tbsp. granulated sugar
1 cup pineapple syrup (drained from spears)
2 tbsp. lemon juice
grated peel of one orange
1 tbsp. brandy
½ cup warmed brandy
1 tbsp. granulated sugar

Melt butter with the one tablespoon granulated sugar, pineapple syrup, lemon juice, and grated orange peel, bring to a boil. Stir in the tablespoon of brandy. Pour over crepes. Sprinkle crepes with additional granulated sugar and the half cup of warmed brandy. Ignite and serve while flaming.

MRS. EILEEN ROSS
2500 Gondar Ave.

SUNKIST JUBILEE

- 2 qts. hard vanilla ice cream
2 cups orange sections
2 cups orange juice
1 tbsp. cornstarch
¼ cup sugar
½ cup brandy

Mix the orange sections and other ingredients, except ice cream, together and cook to thicken. Scoop ice cream into serving dishes and refrigerate to keep them ice-cold. When sauce has thickened, heat the brandy in a custard cup until flaming,

then pour sauce and brandy over ice cream. pudding, sauce, or flaming brandy.

MRS. MARIE REANEY
3051 Adriatic Ave.

ENGLISH SUET PUDDING

- 3 cups sifted flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. cloves
½ tsp. grated nutmeg
1 tsp. salt
1 cup suet
1 cup sour milk
1 cup molasses
1 cup raisins

Mix and sift dry ingredients, keeping ½ cup of flour to sift over raisins. Chop suet fine and add to milk and molasses. Combine the 2 mixtures and add the raisins, dredged with flour. Grease pudding molds or baking powder cans and fill ¾ full. Cover and steam 3 hours. Serve with Hard Sauce or any

MRS. PAUL SAUMUR
16226 Calif. Ave.
Bellflower, Calif.

BANANA FLAMBEE A LA McCUTCHEN

- 4 bananas
butter
sugar
½ cup warm rum

Split the bananas lengthwise. Dot with butter and sugar; place on a cookie sheet and put in broiler three inches from flame to brown. When golden, remove and arrange on a heated platter, spooning over them the butter and sugar juice. Pour over them the ½ cup of warmed rum and set aflame. Blow out before too much liquid is consumed.

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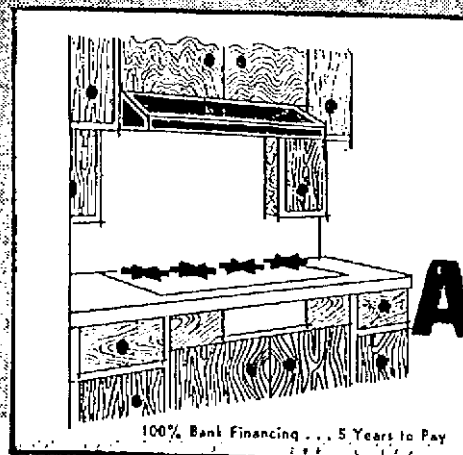


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1375 GLADYS AVE., LONG BEACH

Dietetic Dishes

FIRST PRIZE

ORANGE SUNSHINE MOLDS

1½ envelopes unflavored gelatin
1 cup orange juice
1½ cups apricot juice
1 cup orange sections
Soften gelatin in cold juices for 5 minutes. Heat until dissolved. Chill until mixture begins to thicken. Beat until fluffy, fold in orange sections and pour into 8 individual molds. Chill until firm. Unmold and serve with orange custard sauce.

LUCILLE M. ENSLEY
812 CALLE DE ARBOLES
REDONDO BEACH, CAL.

SECOND PRIZE

TOMATO SALAD

6 medium tomatoes, 20 calories per tomato
6 stalks raw celery, 15 calories
1 medium cucumber, 10 calories
1 raw med. green pepper, 16 calories
½ head lettuce, 10 calories
Peel tomatoes. Cut slice from top of each. Remove pulp. Chill. Fill tomato shells with diced cucumber, celery and green pepper which has been moistened with a very little lemon juice. Place on crisp lettuce.

MRS. ROBERT C. SYPHERD
259 RAVENNA DR.

THIRD PRIZE

SPAGHETTI SAUCE

2 cups (2 cans) tomato sauce
1 can tomato paste
1½ cups water
1 clove garlic, minced
2 cups diced onions
1½ tsp. salt
1 bay leaf
¼ tsp. basil, thyme, oregano
1 lb. lean beef, ground
3 tsp. parmesan cheese over each serving
Combine above ingredients all together, breaking up occasionally, for about an hour. If it gets a little dry add more water. Serve spaghetti sparingly and this sauce generously. Sprinkle the parmesan cheese over the serving and stay under the 260 calorie count.

MRS. ALFRED SCHULTZ
12932 NELSON ST.
GARDEN GROVE, CALIF.

WE WAFERS

¾ cup soy oil
3 tblsp. Sucaryl
1 egg
¼ cup undiluted, concentrated, unsweetened orange juice
¼ cup fresh orange juice
grated rind of 3 medium oranges
½ cup wheat germ
½ cup sifted enriched white flour
½ cup soya flour
1 tsp. salt
½ tsp. soda
3 cups Quick Quaker Oats, uncooked
1 cup chopped walnuts
Sift and measure white flour, combine ingredients in order given. Using two tsp. of mix to each cookie yield is 4½ dozen cookies. Place on cookie sheet and flatten with



LUCILLE M. ENSLEY

hand. Bake in 350 oven for 15 min. or until brown.

MRS. PATRICIA ROKOS
3713 VIRGINIA ST.
LYNWOOD, CALIF.

LOW CALORIE ICE CREAM

2 cups water
2 cups powdered instant milk
1 cup freshly chopped fruit
3 tblsp. sugar (artificial sweetening may be used)
¾ tsp. vanilla

Whip with mixer at high speed for 5 min. or with hand beater until thick. Place in freezer at high temperature. After an hour, remove from freezer and whip again, leaving no lumps. After another hour, remove and whip again,

and repeat this again. Then allow two additional hours to freeze completely. Makes 1½ qts.

KEN LUNDE
5220½ N. HAYTER AVE.
LAKEWOOD, CALIF.

HEALTH SALAD DRESSING

3 tsp. sugar slightly rounded
1 tsp. salt, slightly rounded
½ tsp. black pepper
¼ tsp. garlic powder
¼ tsp. paprika
¼ cup vinegar
½ cup Safflower Seed Oil

Place all ingredients in small jar and shake well. Also shake before using. Regular vinegar and Wesson oil can be substituted.

LEILA WILDER
3700 E. 14TH ST.

REDUCING DIET SALAD DRESSING

3 tblsp. mineral oil
1 clove garlic minced
1 tblsp. vinegar or lemon juice
¼ tsp. paprika
2 tblsp. chili sauce
¼ tsp. salt

Combine all ingredients and beat with rotary beater. Chill and serve over lettuce or other salad greens.

MARGARET L. BECK
6261 Marita St.

SOUP FROM THE HEALTH STORE

1 cup milk
1 tblsp. (heaping) Brewers Yeast flakes
1 tsp. (heaping) dehydrated vegetable powder
1 tsp. (level) rice millings
2 tblsp. (Campbell's) tomato soup
1 pkg. Lipton's onion soup mix

Casseroles

(Continued from Page 12)

CHICKEN WITH HERBS EN CASSEROLE

4 lb. chicken
2 lbs. bacon fat or salad oil
½ cup flour
4 cups milk
2 tsp. salt
½ tsp. pepper
¼ tsp. dried sage leaves
¼ tsp. dried thyme

Blend the yeast flakes, vegetable powder and rice millings, then smooth in the tomato soup and add milk, stirring until the mixture is smooth. Heat just under the boiling point, turn down and/or off the heat and let it remain until creamy. Pour into serving cups and sprinkle onion soup flakes over the top and serve.

OLIVE BREED
2510 E. 2nd St.

LOW CALORIE PANCAKES

1½ cups of flour
¼ tsp. soda
¼ tsp. salt
2 cups of buttermilk
3 eggs or more

Beat egg whites until stiff. Blend dry ingredients together. Mix egg yolks and buttermilk together and blend with dry ingredients. Beat until smooth. Fold in egg whites by hand. Cook on well-greased griddle. Serves 4.

MRS. ROBERT S. LAMOND
4806 BLACKTHORNE

Out of chicken. Reserve chicken wing tips, back and neck for soup. Wash remaining pieces; remove excess fat and skin. Dry. Put bacon fat or salad oil in a skillet. Brown pieces of chicken in this fat until golden brown on all sides; then place in a 2 quart casserole. Measure fat to make ¼ cup. Add flour and blend smooth. Stir in the milk, and add seasonings and cook until thickened, stirring constantly. Pour over chicken and bake uncovered, in a moderate oven of 325 for 1½ hours or until tender. Serves 6.

MRS. JOE H. KERR
10309 Rosecrans
Bellflower, Calif.

PILAF

1 lb. sirloin tip
1 lb. pork loin
1 lb. onion
2 tblsp. shortening
3 tblsp. flour
¾ cup water
½ cup red wine
4 oz. can mushrooms
1½ tsp. salt
½ tsp. pepper
1 cup sour cream

Cut meat in small cubes. Chop onion fine. Heat fat in Dutch oven or heavy skillet. Toss in meat and onion and brown well. Add flour and stir well. Add water, wine, paprika, mushrooms, liquid from mushrooms, salt and pepper. Cook until gravy starts to boil. Cover tight and simmer two hours. Just before serving, add sour cream but do not boil. Serve over rice, noodles or potatoes.

MRS. D. F. BEARD
2276 Oregon Ave.

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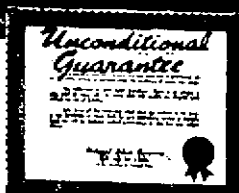
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Dishes Made With Wine or Beer

FIRST PRIZE

SWEET AND SOUR SPARERIBS

5 lbs. spareribs
1 cup soy sauce
1 cup sherry wine
1 cup honey
2 cups canned crushed pineapple
2 lemons sliced thin
4 tsp. powdered sugar
1 cup white vinegar
8 cloves garlic, (minced)
Have ribs cut into serving portions. Place in baking pan in 350 oven for 30 minutes. Pour off excess fat. Cover with sauce and return to oven. Bake for an hour or until tender, turning and basting frequently.

MRS. WM. P. KING
1410 HARDWICK ST.

SECOND PRIZE

MORAVIAN HICKORY NUT CAKE

8 eggs
1 lb. sugar
1 cup butter
2 cups flour
1 pt. hickory nut kernels, chopped fine
2 tblsp. flour
claret glass of brandy
Work together butter and sugar until very creamy. Then slowly work in one egg at a time, alternately with 1 tblsp. flour. Work at least five minutes with each egg. Continue alternating the flour and eggs until all the eggs have been worked in. Then add the remaining flour and nut kernels; lastly, add the brandy. Bake in a deep, well buttered dish. Place the dish on a small stand in the bottom of a moderate 350 oven and bake for 1 1/2 hours.

MRS. J. K. MENTON
14032 Edwards St.
Westminster, Calif.

THIRD PRIZE

SHOVEL STEAK

1 1/2 lbs. thick round steak
2 large onions
1 bottle beer
salt and pepper
Brown steak in fat (rolled in flour), cut onions over steak and brown. Season with salt and pepper. When steak and onions are cooked, pour beer over all and let simmer until steak is tender. May be



MRS. W. P. KING

Baked in oven like swiss steak.

MRS. FRED A. SMITH
301 E. 65th St.

DANISH PORK CHOPS WITH SPICY PRUNES

20 prunes
20 whole cloves
4 lean pork chops
1 onion, medium sized minced
1/2 cup California Burgundy Wine
1 tblsp. lemon juice
1 tsp. cornstarch
salt and pepper

Rinse prunes and stick each with a clove. Sprinkle chops with salt and pepper and brown on both sides in a heavy skillet in bacon drippings. Add onion; cover and cook over low heat a few minutes. Pour wine and lemon juice over chops. Add prunes. Place in baking dish and bake one hour (with cover on). Take up chops and prunes. Stir cornstarch blended with water into liquid in pan and cook until thick. Pour over chops and serve at once. Serves 4.

MARIE RASMUSSEN
3195 E. 15TH ST

HERB WINE SAUCE

3 medium onions, sliced
2 tblsp. bacon drippings
2 lbs. lean beef (round steak cut in 1 1/2" cubes)
1 1/2 tblsp. flour
1 1/2 cups dry red wine
1 cup beef bouillon

1/2 tsp. basil
1/2 tsp. thyme
1/2 tsp. oregano
1 tsp. salt
1/2 tsp. pepper
1 lb. fresh mushrooms, sliced lengthwise, sauteed
1/4 cup butter

Saute onions in bacon drippings until yellow; remove from pan. Add meat cubes, sprinkle lightly with flour, and brown meat thoroughly. When meat is browned, add 1/2 cup beef bouillon, 1 cup red wine, and the herbs and seasonings. Cover pan tightly and simmer over low heat about 2 hours. Gradually add remaining bouillon and wine. Add onions and mushrooms, cook about 30 minutes longer or until meat is tender. Serves 6.

MRS. MARGARET DURING
2928 YEARLING ST.
LAKEWOOD, CALIF.

FLOUNDER IN SHERRY

1 lb. flounder filets cut into serving pieces
1/2 cup of minced onion
1/2 cup sherry wine
1 can (4 oz.) chopped mushrooms and liquid
salt and coarsely ground black pepper.

Place fish filets in shallow greased baking dish. Sprinkle on onion. Add sherry, mushrooms and mushroom liquid. Season with salt and pepper. Bake uncovered at 350 for 25-30 min. Serves 3-4.

SIDNEY H. STEVENS
3306 Euclid Ave.
Lynwood, Calif.

BARTLETT PEAR SALAD

8 Calif. bartlett pears
1 can crushed pineapple
salad greens

Wash, halve and core the pears. Fill cavities with well drained crushed pineapple. Put matching pear halves together and place on crisp salad greens. Pour the following dressing over pears.

Dressing:
2 tblsp. cornstarch
1/4 cup sugar
1/4 tsp. salt
1 cup syrup from canned pineapple
1/2 cup Calif. Sweet Sherry
2 eggs slightly beaten
1 tblsp. lemon juice
1/4 tsp. paprika
1/4 tsp. dry mustard
1/2 cup heavy cream whipped

Mix cornstarch, sugar and salt in saucepan. Stir in pineapple juice and wine. Blend until smooth. Cook over medium heat, stirring constantly until mixture is thickened and clear. Stir a little of the hot mixture into the beaten eggs. Stir egg mixture back into the hot mixture and put over low heat for 1 min. Remove from heat and add lemon juice, paprika, and mustard. Cool and chill.

MABEL W. BARTH
P.O. Box 201 L.B.

BAKED PEACHES IN PORT

6 large fresh peaches
10 tblsp. sugar
6 tsp. butter or margarine
3 tsp. lemon juice
1/2 cup port wine
2 egg whites
1/2 tsp. almond extract
Peel peaches. Cut in half and remove stone. Place each half in a custard cup. Fill

TRY This Tuna Treat

GEFILTE TUNA

1 7-oz. can solid white tuna (albacore)
3 eggs
1/4 cup matzo meal
1 large grated onion
1 large grated carrot
2 tsp. cold water
salt and pepper to taste
2 medium sliced onions
2 medium sliced carrots



each stone cavity with 1 tblsp. sugar, 1 tsp. of butter and a few drops of lemon juice. Top with matching peach half. Secure with toothpick. Pour 2 tblsp. of wine over each peach.

Make a meringue by beating the egg whites until stiff, adding the remaining sugar and almond extract and beating until stiff and shiny. Top each peach with meringue. Bake in 350° oven for 15 to 20 minutes until meringue is lightly browned.

Serves 6.
MRS. H. P. NEPVEU
2324 STEARNLEE AVE.

BAKED HAM WITH BEER

1 canned ham 6 to 9 lbs.
1 can or bottle beer
(12 oz.) cloves

Bake ham 15 to 20 minutes per pound at 325°, fat side up. 1 1/2 hours before done, score the fat surface in squares or diamonds. Baste every 15 minutes with beer. The ham cooked with beer will hold the flavor and will not dry out for days.

CATHERINE BLACKBURN
4219 HACKETT AVE.
LAKEWOOD, CALIF.

Empty contents of can of tuna in wooden bowl and chop until fine. Add eggs, matzo meal, onion, carrot, water, salt and pepper and mix thoroughly. Shape ingredients into 10 medium sized patties.

Place 2 medium onions and 3 carrots (sliced) into large pot. Put the 10 patties on top of vegetables. Pour sufficient boiling water to cover patties. Place cover on pot and let simmer for 2 1/2 hours. Remove from pot and let stand until cold. Place the patties on lettuce and serve with beet horseradish. Can also be formed into small balls and served on toothpicks as appetizers.

MRS. ROSE SQUIRES
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Lakewood, Calif.

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FIRST PRIZE

HALF AND HALF WAFFLES

- 2 egg yolks, beaten
- 3 tbsps. sugar
- 2 cups milk
- ½ tsp. salt
- 2½ tsp. baking powder
- 1 cup white flour
- 1 cup whole wheat flour
- 3 tbsps. salad oil
- 2 egg whites, stiffly beaten

Mix egg yolks and sugar, add half of milk. Sift flour, baking powder and salt. Combine and beat smooth by adding remaining milk gradually. Stir in salad oil last. Fold in egg whites. Bake in hot waffle iron. Makes 8-8 waffles.

MRS. LEAH HUDSON
14041 Willow Lane
Westminster, Calif.

SECOND PRIZE

LUSCIOUS PANCAKES

- ¾ cups sifted all-purpose flour
- 1 tbsps. baking powder
- 1 tbsps. and 2 tsp. sugar
- ½ tsp. salt
- ¾ cup half and half
- 1 egg
- 1 tbsps. melted butter

Place dry ingredients in mixing bowl. Separate egg. Beat egg yolk and half and half together and add gradually to dry ingredients. Stir in melted butter. Fold in beaten egg white. Drop by tbsps. onto hot buttered skillet.

MRS. CHESTER OGLE
2735 E. Broadway

THIRD PRIZE

APPLE FRITTERS

- 2 eggs, well beaten
- 1 tbsps. sugar
- 1 cup warm sweet milk
- 2 cups flour
- 1 tsp. (heaping) baking powder
- 1 tsp. salt
- sliced tart apples

Dip the slices of sour apples in the above batter and fry in hot lard.

MRS. GLEASON BROWN
13312 Yockey St.
Garden Grove, Calif.

BOSTON BROWN PANCAKES

- 1 cup flour browned
- ½ cup white flour
- 2 tsp. light or dark corn meal
- 1 tsp. salt
- 1 slice of ham, cut very fine
- 1 tsp. baking powder
- ½ cup powdered milk and proper amt. of water

Brown the cup of flour and let cool. Add the half cup of white flour, corn meal and salt. Beat egg and chopped ham and add to mixture. Add baking powder and powdered milk and water. Beat until very smooth. Serves 10.

MRS. EMMA JACOBS
2027 E. 10th St.

APPLE CHEESE HOT CAKES

- 1 cup flour
- 1¼ cups buttermilk
- 1 large apple, chopped
- 1 egg, beaten
- 4 tbsps. melted shortening
- 2 tbsps. grated mild cheese

- 2 tbsps. sugar
- 1 tsp. cinnamon
- ½ tsp. baking soda
- ¼ tsp. salt

Sift together the flour, baking soda, salt, sugar and cinnamon. Stir in buttermilk, beaten egg, syrup, apples, grated cheese and melted shortening. Mix well. Fry on ungreased griddle. Spread with butter, powdered sugar and cinnamon. Roll up. Add a dash of maple syrup if desired.

MRS. MARIE A. MULLER
2225 Spaulding St.

GINGERBREAD HOT CAKES

- 2½ cups cake flour
- 1½ tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ground ginger
- ½ tsp. ground cloves
- ½ tsp. salt

Sift the above ingredients together.

- ½ cup melted butter or margarine
- 1½ cups medium light molasses
- 1 egg
- ¾ cup cold black coffee

Beat the above liquid ingredients in electric mixer or blender. Add the first mixture (dry) to the liquid mixture and beat until well blended. Bake on medium griddle (less heat is required than for regular hot cakes). Serve with coconut or pineapple syrup and cinnamon flavored whipped cream.

HAZEL CHUGG
125 E. Willard St.

GOLDEN YAM FRITTERS

- 5 medium sized yams
- 2 tbsps. sugar
- 2 tbsps. butter
- 2 tsp. lemon juice
- 12 marshmallows
- 2 egg yolks
- 2 egg whites slightly beaten
- 3 cups corn flakes, crushed

Cook potatoes in jackets, peel and mash well. Add sugar, butter, egg yolks and lemon juice. Shape mixture around marshmallows and form into croquettes. Chill one hour. Dip in egg whites, roll in corn flakes and cook in deep fat at 375 until golden brown.

MRS. EMERSON CHODZKO
4502 Falcon Ave.

BUTTERMILK, CORNMEAL HOT CAKES

- 1 cup flour
 - ½ cup cornmeal
 - 1 tsp. baking powder
 - ½ tsp. baking soda
 - 2 eggs
 - 1 cup buttermilk
 - 2 tbsps. oil or melted fat
- Beat eggs, add ½ cup buttermilk and the oil or melted fat. Sift all the dry ingredients together and add to the liquid mixture. Then add remaining ½ cup buttermilk. Fry on hot griddle.

MRS. L. J. SCRATCHER
103 W. 53rd St.

TROPICAL PUFF PANCAKES

- 2 eggs
- ½ cup milk
- 1 cup mashed fully ripe bananas

Seafoods

(Continued from Page 23)

OYSTER SAUSAGE

- 1 pt. of fresh or frozen oysters
- ¼ lb. of ground lean veal
- ¼ lb. fresh kidney suet
- ½ tsp. salt
- ¼ tsp. pepper
- 4 crackers, ground fine.

Save for last

Drain oysters and cut fine with knife. Mix all together well and form into patties. Beat 1 egg well. Dip patties into egg then into cracker crumbs. Put 3 tbsps. butter

- 2½ cups biscuit mix
- 2 tbsps. sugar
- ¼ cup melted shortening

Beat eggs until soft peaks form. Blend in milk and mashed bananas. Add biscuit mix and sugar; mix just until thoroughly dampened. Fold in shortening and spoon onto medium-hot ungreased griddle. When puffed up and bubbles begin to break, turn and cook on other side. Serve hot with date syrup.

Makes 10 to 12 pancakes.
MRS. HENRY P. NEPVEU
2324 Stearnice Ave.

APPLE CHEESE HOT CAKES

- 1 cup flour
- 1¼ cup buttermilk
- 1 large apple chopped
- 1 egg (beaten)
- 4 tbsps. melted shortening
- 3 tbsps. grated mild cheese
- 2 tbsps. sugar
- 2 tbsps. syrup
- 1 tsp. cinnamon
- ½ tsp. baking soda
- ¼ tsp. salt

Sift together the flour, baking soda, salt, sugar and cinnamon. Stir in buttermilk, beaten egg, syrup, apples, grated cheese, and melted shortening. Mix well. Fry on ungreased griddle. Spread with butter, powdered sugar, and cinnamon. Roll up. Add a dash of maple syrup if desired.

MRS. MARIE A. MULLER
2225 Spaulding St.

into skillet and melt. Fry patties slowly for 10 minutes on each side. If you wish you may cook veal slightly in small amount of water for 20 minutes, after grinding, then mix with ground suet.

MRS. H. C. DWIGHT
1753 E. Ocean Blvd.

SCALLOPED FISH

- 6 pieces of fillet fish
- SAUCE:
- 2 medium onions, diced
- 1 small green pepper
- 1 slice of pimento cut small
- ¼ cube margarine
- 1 can cream of mushroom soup
- ½ cup milk

Saute onion, green pepper and pimento in the butter or margarine until tender, then add the can of mushroom soup and milk and simmer 5 minutes. Taste and add seasoning if needed. Pour over fish and bake one hour at 350°.

MRS. LENA STONEMAN
705 Walnut Ave.,
Huntington Beach, Calif.

ROE WITH MUSHROOM SOY SAUCE

- 4 roe, approximately 6-9 inches long
 - 1 can (6-oz.) mushroom steak sauce
 - 1 tbsps. soy sauce
 - 1 tbsps. lemon juice
 - 1½ cups water
- Add the salt and lemon juice to water in a shallow saucepan. Bring to a boil and add roe. Cook gently 5-6 minutes. Heat mushroom sauce and soy sauce in skillet, add roe and simmer gently for 5 minutes. Season with salt and pepper.

MRS. CHARLES A. BEST
1136 Daisy Ave.

OYSTERS, VENETIAN STYLE

- 3 dozen large oysters
 - 5 mushrooms, 2 inches in diameter
 - ¾ lb. spaghetti
 - 3 oz. butter, sweet
 - 2 oz. parmesan cheese
 - 1 pt. light cream
 - Salt to taste
 - Pepper to taste
 - Nutmeg as needed
- Place oysters with their own liquor in a pan. Set on



the fire; poach slowly for 4 minutes. Drain liquor and add cream sauce in which mushrooms have been cooked. Season with salt and pepper and a little nutmeg. Cook spaghetti for about 15 minutes. When done, drain well. Season with salt and pepper mixed with butter and grated cheese. Place at the bottom of a deep dish. Pour creamed oysters with mushrooms on the top and serve very hot.

MRS. WESLEY SHEFFIELD
6492 Johnson Ave.

OYSTER ROCKELELLER

- 6 raw oysters on half shell
- 1 cup parsley
- 1 cup spinach
- 1 cup celery
- 1 cup onion tops
- 1 cup of mixed greens
- 1 lemon
- ½ cup butter

Grind parsley, celery, spinach, onion tops and mixed greens very fine, then add lemon juice and butter, salt and pepper to taste.

Prepare round pans filled with coarse salt, one for each person to be served. Put the 6 raw oysters in the pans; the coarse salt holds the shells upright and hot while being served. Place in oven under gas broiler and cook rapidly for few minutes until meat starts to shrivel. Remove, pour 1 tbsps. of sauce made of the greens, lemon juice and butter on each oyster and serve immediately.

MRS. GARNER L. CLARK
812-C Loma Vista Dr.
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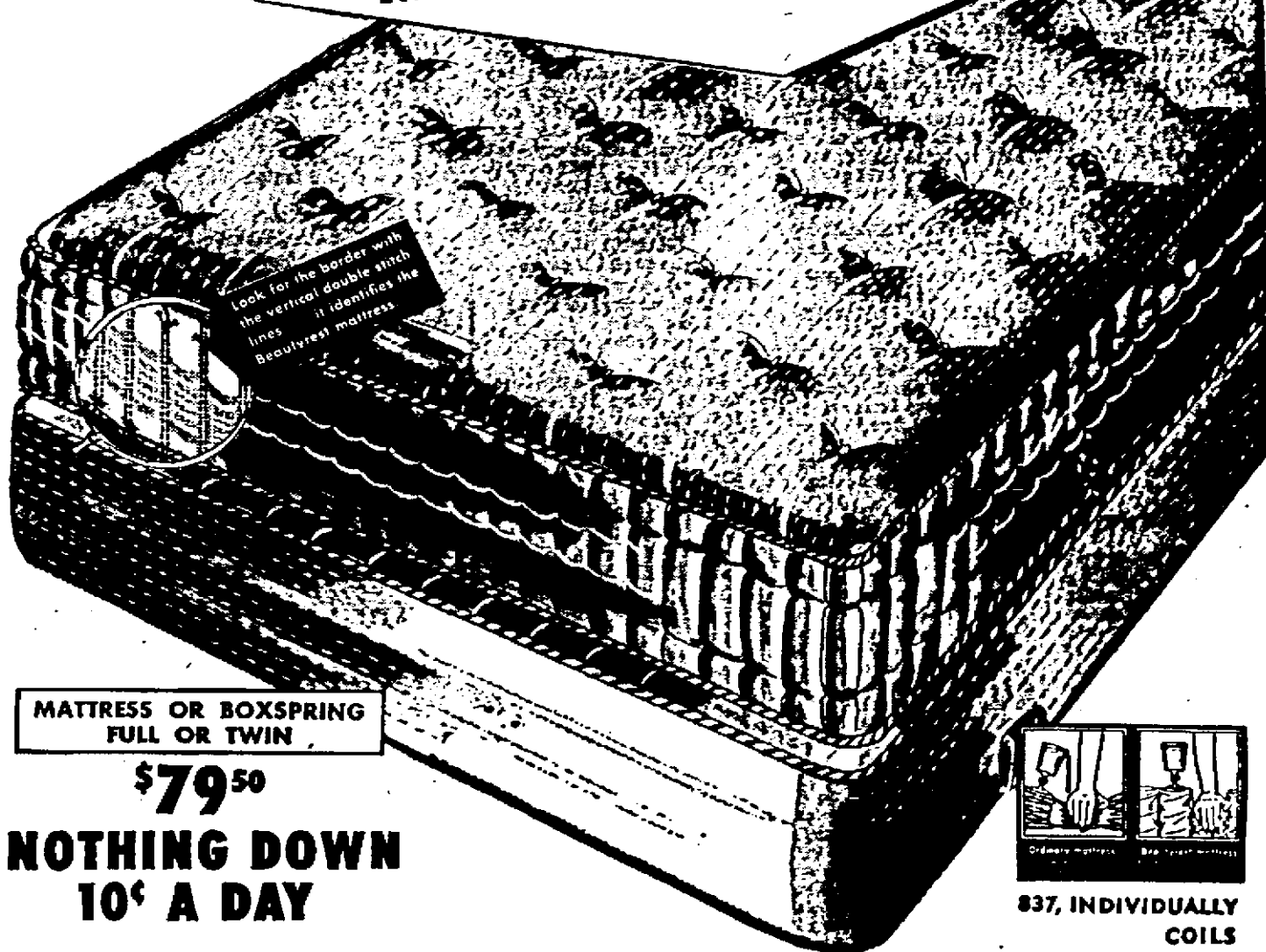
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Poultry (tame)

SECOND PRIZE

SPICED OVEN-FRIED CHICKEN

- 1 3-lb. frying chicken cut in pieces
 - ½ cup salad oil
 - 2 tsp. Good Seasonings—Italian
 - 2 cups bread crumbs
 - ¼ cup orange juice
- Combine oil with 1 tsp. seasonings. Combine bread crumbs with remaining seasonings. Dry chicken pieces and dip in oil, then roll in bread crumbs. Place chicken pieces on rack in shallow pan, skin side up. Bake ½ hour at 375°. Combine remaining oil and orange juice, baste chicken once and continue baking 35 minutes, or until tender.

JOE RINELLA

P. O. Box 306,

Huntington Beach, Calif.

THIRD PRIZE

CHICKEN TETRAZZINI

- 2 chicken bouillon cubes
- 2 cups hot water
- 8 oz. pkg. thin spaghetti
- 2 tblsp. butter
- 2 tblsp. flour
- ½ tsp. salt
- ½ tsp. pepper
- ½ tsp. cayenne pepper
- 1 cup milk
- 1 cup sour cream
- 1 cup cottage cheese
- 2 cups diced cooked chicken
- 4 oz. can sliced mushrooms
- 2 tblsp. minced onion
- 4 tblsp. minced parsley
- ½ cup grated cheese

Place the bouillon cubes in the hot water and stir over low heat until dissolved. Cook the spaghetti in the bouillon until done; set aside. Melt the butter, add the flour and seasonings. Add the milk, sour cream, cottage cheese, chicken, mushrooms, onions and parsley. Cook over low heat, stirring often until mixture has boiled 5 minutes. Stir in spaghetti and place mixture in large casserole. Sprinkle the cheese over the top and bake in moderate oven 30 to 45 minutes.

MRS. PEARL TAYLOR
2405 E. 14TH ST.

DUCKLING ORIENTAL

2 ducklings (4-4½ lbs. each)

- 1½ cups sifted flour
- 1 tsp. salt
- 1 tsp. paprika
- 1 tblsp. oil or shortening
- Soy Baste and Jewel Baste

Quarter duckling and dredge in flour blended with salt and paprika. Brown slowly. Brown and drain off fat. Pour Soy baste over duck, cover and bake in 350° oven about one hour or until duck is tender, basting once or twice with liquid in pan.

Soy Baste:

- 3 tblsp. honey
- 3 tblsp. soy sauce
- 1½ tsp. grated orange rind
- ½ cup orange juice
- ½ cup wine or sherry
- 1 tblsp. instant minced onion or ¼ cup raw onion

Heat to boiling, set aside ½ cup for Jewel Sauce. Use remainder for basting duck.

Jewel Sauce:

- 1 tblsp. constarch
- 1 cup syrup from canned



- fruit cocktail
- ½ cup soy baste
- ½ tsp. powdered ginger
- 1½ cups drained fruit cocktail

Stir ingredients together until smooth. Add remaining syrup ½ cup of soy baste and heat to boiling, stirring until clear, and thickened. Add well drained fruit cocktail and heat. Serve at once with duck.

MRS. ANGELA ORSI
3933 CONQUISTA AVE.

PIGEONS IN CASSEROLE

Pigeons or squabs

- 1 Spanish onion
- 3 tblsp. butter or other fat
- Veal broth or white stock

Clean and wash young pigeons and tie strip of bacon around each one. Place the butter in a casserole; slice a mild Spanish onion over the butter; set the pigeons on the onion in the casserole, cover the casserole and set on the stove over a very low heat. Cook for 15 minutes. Add enough veal broth to half cover pigeons and set in oven at 350° for 2 to 2½ hours.

MRS. G. E. MACATURE
253 Bennett Ave.

CHICKEN WINGS & RICE

- 2 lbs. chicken wings steamed in
- 1 cup water
- 2 cups washed rice in
- 3 cups water
- salt and pepper
- 1 can pimentoes

Fry the wings until brown and then steam until almost done. Add the steamed rice and then add the pimiento.

MRS. PAUL POTTS
5328 CARITA

Marinades

SPECIALTY MARINADE

- 1½ cups soy Kikko Man
- ¼ cup gin
- ½ cup water
- ¼ cup salad oil
- 1 finger of grated ginger, shredded
- 2 cloves of garlic, minced
- ½ cup sugar

Mix well and use for chicken or veal for about two hours.

MRS. EDITH HARRINGTON
1441 Canton St.



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FIRST PRIZE

VENISON WITH SOUR CREAM

- 2 lbs. venison
- 1/4 cup fat
- 1 cup diced celery
- 1/2 cup minced onion
- 1 bay leaf
- 4 tblsp. butter
- 1 clove garlic
- 1 cup diced carrots
- 2 cups water
- 1 tsp. salt
- 4 tblsp. flour
- 1 cup sour cream

Cut venison in pieces and melt fat in heavy frying pan. Add meat and garlic. Brown on all sides and arrange in dish. Put vegetables in remaining fat and cook for 2 minutes. Add salt, pepper, and water. Pour over meat. Bake in slow oven until meat is tender. Melt butter in frying pan and stir in flour. Add water that the meat was cooked in and boil until thick. Add sour cream and more salt if necessary. Pour over meat and vegetables. Serve with buttered noodles and currant jelly.

MRS. JAS. L. MORROW
3117 Coralite St.

SECOND PRIZE

ROCK CORNISH HEN AU COGNAC

- 6 lb. rock cornish game hens
 - 1/2 oz. brandy
 - melted butter
 - salt, pepper and paprika
- Dressing:
- 1/2 lb. sausage
 - 4 tblsp. water
 - 1 medium onion chopped fine
 - 3 mushrooms diced
 - 1 cup cooked wild rice
 - 1 tblsp. brandy
 - 1/2 cup bread crumbs
- Cherry Sauce:
- 1 cup water
 - 1/4 cup burgundy wine
 - 1/4 cup sugar
 - 1 1/2 tsp. salt
 - 1 No. 2 can black bling cherries

In fixing the dressing cook the sausage, chopped, in large skillet with 4 tblsp. water, chopped onion, diced mushrooms. Sauté the meat until well done. Add the cup of cooked wild rice and season to taste and add the tblsp. brandy, the bread crumbs and mix well.

In fixing the sauce combine the water, wine, sugar, and salt and bring to boil. Thicken slightly with cornstarch and add the bling cherries. Fill hens with dressing and brush with melted butter. Sprinkle lightly with salt, pepper and paprika. Roast in 300 oven for 1 1/2 hours. Serve in chafing dish pour cherry sauce over hens just before serving. Pour 1/2 oz. brandy over sauce and ignite.

MRS. SAM NURICK
44 Alamitos Ave.

THIRD PRIZE

QUAIL BAKED IN WINE

- 1/2 cup vegetable oil
- 2 small onions minced
- 2 whole cloves
- 1 tsp. peppercorns
- 2 cloves garlic (minced)
- 1/2 bay leaf
- 6 quail cleaned and trussed



MRS. J. L. MORROW JR.

- 2 cups white wine
 - 1/2 tsp. salt
 - 1 tsp. pepper
 - 1 tsp. chives, minced
 - 2 cups cream or evaporated milk
 - dash of cayenne pepper
- Heat oil, add onions, cloves, peppercorns, garlic and bay leaf and cook until onions are clear. Add quail, and brown quail on all sides. Add wine, salt, pepper, cayenne and chives and simmer until birds are tender, about 30 minutes. Remove quail to serving dish. Strain sauce, add cream and heat to boiling point, but do not boil. Pour over quail. Allow one quail for each serving.

CONNIE TEMPLETON
3474 Radnor Ave.

WILD FOWL BAKED IN MILK DUCK OR ANY WILD GAME

Prepare duck or other wild game as follows: Prepare as though for roasting and mix the following dressing:

- 1/2 lb. stale bread
- 2 tblsp. butter
- 2 tblsp. chopped onions
- 2 tblsp. chopped celery
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 tsp. thyme
- 1 egg

Soak bread in cold water, place a pan with onion, celery, and butter over the fire. Cook for five minutes without browning. Enclose the bread in a towel and press out all the water, and add it to the mixture in the saucepan. Stir over the fire for five minutes, then remove. When cold, add salt, pepper, thyme and egg. Mix real well and use for stuffing. In the bottom of the baking pan put two qts. of rich milk. Cover and bake slowly until it is very tender. Turn and baste as necessary. When done, remove the bird and thicken the liquid in the pan to suit and season it with salt and pepper.

MRS. ROSE M. WEAR
324 E. Arlesla St.

ROAST DUCK WITH SAUER KRAUT

Dress Duck. Wash carefully inside and out. Wipe dry. Rub with salt and pepper. Fill duck with sauer kraut stuffing. Sew up the openings. Truss by drawing skin of neck smoothly over back. Thread a large needle with white twine. Use double thread. Press needle through

one wing at middle joint, through neck skin and through second wing at middle joint. Pull cord firmly under breast and up across legs and thighs. Draw the legs close together, covering the opening made for drawing the duck. Place in roaster. Sear in hot oven (500) for 15 mins. Reduce heat to 300 and cover. Roast until tender. Baste frequently. Allow 25 minutes per lb.

MRS. H. C. NEWTON
902 Via Carmelitos

ROAST PHEASANT

- 2 pheasants
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 tblsp. chopped celery
- 2 cloves garlic
- 1 lemon, sliced
- 4 slices bacon
- 1 cup white dry wine
- 1/2 cup sour cream
- 4 tblsp. red-currant jelly

Dress, draw and clean pheasants: rub inside and out with salt and pepper. Inside each bird place 2 tblsp. chopped celery, 1 clove garlic, 1/2 the sliced lemon. Cross legs and tie. Place in pan, breast side up; lay two slices bacon over each bird, roast in slow oven 350 for two hours. Baste 4 or 5 times with dry white wine. Remove birds from pan and skim excess fat from pan drippings. Measure 1 cup liquid, return to pan bring to boil. Stir in 4 tblsp. red-currant jelly, 1/2 cup sour cream and heat through, but do not boil. Will serve 6.

MRS. N. V. B. HARMAN
3252 St. Albans Dr.
Los Alamitos, Calif.

BRAISED DUCK

- 1/2 cup diced salt pork
- 1/4 cup sliced carrots
- 2 tblsp. chopped onions
- 1 bay leaf
- 1/2 cup boiling water
- 1 duck

Dress duck. Wash carefully. Cut in pieces for serving. Rub with salt and pepper. Fry 1/2 cup diced salt pork until crisp and brown. Add the 1/4 cup of sliced carrots, onions and bay leaf to fat. Brown slightly. Add duck. Brown well. Add the boiling water and cover. Simmer

slowly, basting frequently, until duck is tender.

MRS. R. C. SYMPHER
259 Ravenna Dr.

BAKED RABBIT

- 1 4 lb. rabbit ready to cook, cut in pieces
- 1/4 cup flour
- 2 tsp. salt
- 1/4 tsp. pepper
- 1/4 cup fat or salad oil
- 1/4 cup sliced onion
- 2 bouillon cubes
- 2 cups boiling water
- 2 tblsp. flour
- 1/4 cup water

Pre-heat oven to 350 degrees. Roll rabbit pieces in flour combined with salt and pepper. Put fat in Dutch oven, lightly brown onion and remove and brown rabbit in same fat then arrange onions over rabbit. Add bouillon cubes to hot water and stir until dissolved. Pour over rabbit. Bake covered 1 1/2 hours or until tender. Thicken gravy with the 2 tblsp. flour mixed with 1/4 up water. Season to taste. Serves 5-6.

MRS. B. HAVAS
317-B West 15th.

COFFEE-SPICE NUT BREAD

- 2 1/2 cups sifted flour
- 4 tsp. baking powder
- 1 1/4 tsp. salt
- 1 1/2 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. allspice
- 1 tsp. powdered coffee
- 1 cup sugar
- 2 eggs
- 1 cup coffee
- 1/2 cup melted butter or shortening
- 1 cup chopped nuts

Sift dry ingredients together into a mixing bowl. Beat



eggs until light. Add coffee and melted butter, mixing well. Add liquid ingredients to dry ingredients and stir until well blended. Stir in nuts, turn into a greased loaf pan. Bake in a slow oven (325) for about an hour and 10 minutes.

MRS. RALPH OFFER
3441 Sawyer St.
RAISIN-NUT LOAF

- 1 pkg. raisins (cooked until half done)
- Have 1 cup of liquid left from raisins
- 1 1/2 cups sugar
- 1/2 cup butter or shortening
- 2 eggs
- 3 cups flour
- 2 tsp. soda
- 1 tsp. cinnamon, ginger and nutmeg (1 tsp. ea.)
- 1 cup chopped walnuts (optional)

Cream together sugar and shortening. Add eggs. Then add liquid from raisins alternately with flour, soda, and spice mixture, beginning and ending with dry ingredients. Then add raisins and nuts. Pour batter into 2 loaf pans. Bake at 375 for 50 to 60 minutes or until done.

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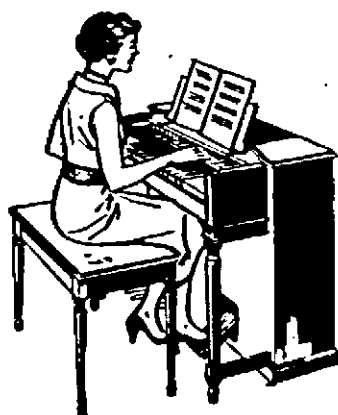
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SECOND PRIZE

SOUR CREAM COFFEE CAKE

- 1/2 lb butter (1 cup)
- 1 1/4 cups sugar
- 2 eggs, well beaten
- 1 tsp. vanilla
- 1 cup sour cream (or yogurt)
- 2 cups cake flour, sifted
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- Topping:
 - 1/2 cup brown sugar
 - 1/4 cup white sugar
 - 1 cup chopped walnuts
 - 1 tsp. cinnamon

Cream butter and sugar. Add eggs, sour cream (or yogurt if less rich is desired) and vanilla. Beat well. Gradually add sifted flour, baking powder, soda and salt. Mix well. Butter a 9-inch tube spring form pan, place half the butter in it and sprinkle with rest of the topping. Bake in 350 oven for one hour, or until knife comes out clean. Sprinkle powdered sugar on top while still hot. Let cool 20 min. before cutting.

MRS. EDWARD DASH
710 W. Columbia St.

THIRD PRIZE

BUTTER DIPS

- 1/2 cup butter
- 2 1/4 cups sifted flour
- 1 tbsps. sugar
- 3 1/2 tsp. baking powder
- 1 cup milk
- 1 1/2 tsp. salt

Heat oven to 450 degrees. Melt butter in oblong pan 13x9 1/2x2. Remove pan when butter is melted. Sift together flour, sugar, baking powder, salt. Add milk. Stir slowly with fork until dough just clings together. Turn onto well-floured board. Roll over to coat with flour. Knead lightly about 10 times. Roll out 1/2 inch thick into rectangle, 12x8. With floured knife, cut dough in half lengthwise, then cut crosswise into 16 strips. Pick up cut strips in both hands and dip each strip on both sides in melted butter. Next lay them close together in two rows in the same pan in which butter is melted. Bake 15 to 20 minutes until golden brown. Makes 32 sticks. Variations:

1. Add 1/2 cup grated sharp cheese to dry ingredients.
2. Add 1/2 clove of finely minced garlic to butter before melting.
3. Add 1/4 cup minced chives or parsley to flour mixture.
4. Sprinkle paprika, celery seed or garlic salt over butter dips before baking.

MORFE SULIAS
1037 Marshall Place

CRANBERRY BREAD

- 2 cups sifted all purpose flour
- 1 tsp. Baking powder
- 1 tsp. salt
- 1/4 cup sugar
- 1/4 cup candied orange peel
- 1/2 tsp. cinnamon
- 2 eggs, beaten
- 1 cup milk
- 2 tbsps. melted butter or margarine
- 1 cup cranberries coarsely

chopped
1/2 cup chopped walnuts
Sift together the dry ingredients. Stir in the nuts and orange peel. Combine beaten eggs, milk and melted butter. Stir all at once in flour mixture. Mix in cranberries. Turn into greased loaf pan 9x5x3" and bake in a moderate oven of 325 for 1 hr. or until done. Cool on rack. When loaf is cooled, wrap in foil or wax paper. Let stand several hours for better slicing.

MRS. R. PRESCOTT
486 E. Platt St.

ORANGE MARMALADE BREAD

- 3 cups sifted flour
- 3 tsp. baking powder
- 1 tsp. salt
- 1/4 tsp. soda
- 1 1/2 cup orange marmalade
- 1 egg, beaten
- 3/4 cup orange juice
- 1/4 cup salad oil
- 1 cup broken walnuts

Sift together flour, baking powder, salt, and soda. Reserve 1/4 cup marmalade. Combine remaining 1 1/4 cup marmalade, egg, orange juice, and salad oil. Add to flour mixture, stirring until moistened. Stir in nuts. Turn into oil 9x5x3 loaf pan. Bake in 350 oven about one hour, or until done. Remove from pan and place on baking sheet. Spread top with reserved marmalade; return to oven for one minute or until glazed.

MRS. R. K. OVERTON
6336 DENMEAD
LAKEWOOD, CALIF.

JELLY SCONES

- 2 1/2 cups sifted cake flour
- 3 tsp. baking powder

- 1/2 tsp. salt
- 2 tsp. granulated sugar
- 1/4 cup shortening
- 5 tbsps. top milk
- 2 eggs
- plum or other jam

Sift together flour, baking powder, salt and sugar. Then cut in shortening, until mixture is like coarse meal. Stir in milk with a fork. Separate one egg. Beat the egg white slightly with fork; then measure out one tbsps. and keep for the glaze. Beat the rest of this egg white and yolk with remaining egg and stir into the flour mixture with a fork. Roll out on a floured board until 1/4" thick; then cut into 2 1/2" squares. Place one teaspoon of jam in center of each square, fold opposite points toward the middle, and pinch them together firmly with moistened fingertip. Place scones on greased cookie sheets, brush lightly with the reserved egg white, and sprinkle with a little sugar. Serve warm. Makes 18 scones.

MRS. MARY SCHIFAUDO
5373 LOCUST AVE.

FIESTA BREAD

- 2 cups sifted flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1 cup mashed bananas (2 or 3)
- 2 eggs, slightly beaten
- 1/2 cup butter or margarine
- 1 cup sugar
- 1 1/2 tbsps. buttermilk or sour milk
- 1 tsp. lemon juice
- 1/2 cup raisins
- 1/2 cup dried apricots
- 1/2 cup chopped walnuts

Sift together the flour, baking

Relish and Pickles

(Continued from Page 10)

CORN RELISH

- 12 ears young tender corn
- 6 lbs. cabbage
- 3 large green peppers
- 1 cup chopped celery or 1/2 cup celery seed
- 3 red peppers
- 4 onions
- 1 qt. vinegar
- 2 tbsps. dry mustard
- 5 tbsps. salt

powder, soda and salt. Combine bananas, butter, sugar, sour milk and lemon juice. Beat eggs until smooth. Stir into dry ingredients, put raisins and apricots through a medium food grinder. Blend fruit and nuts into dough. Pour into well-greased, loaf pan. Bake at 350 55 minutes to an hour.

MRS. CECILIA G. BUCKMAN
4133 GAVIOTA AVE.

BAKING POWDER BISCUITS

- 2 cups sifted flour
- 4 tsp. baking powder
- 1/2 tsp. cream of tartar
- 1/2 tsp. salt
- 1 egg, unbeaten
- 2 tbsps. sugar
- 1/2 cup shortening
- 3/4 cup milk

Sift flour, baking powder, cream tartar, salt and sugar two times. Add shortening to flour mixture until consistency of corn meal. Pour milk in mixture slowly, add the egg. Stir with a fork to a stiff dough. Put on floured board and knead 5 times. Roll to 1/2-inch thickness, cut with 1 1/2 inch cutter. Bake on cookie sheet from 10 to 12 minutes at 450.

MRS. MILO RASMUS
345 E. 11TH ST.

2 cups brown sugar

Boil corn 2 minutes. Cut from ears. Chop cabbage, celery, onions, and peppers. Combine all ingredients and cook until vegetables are tender (about half hour). Then boil hard for 5 minutes. Pour in jars and seal.

MRS. RUPERT MCCOOK
3830 Weston Place.

PICKLED FRESH DATES

- 1 cup white corn syrup
- 2 cups heat or cane sugar
- 1/2 cup white wine or pure cider vinegar
- 1/6 tsp. oil of cinnamon
- fresh dates
- walnuts

Combine syrup, sugar, vinegar, water and oil of spices; boil two minutes. Let stand for 15 minutes. Split dates, remove pits and stuff with walnuts. Pack dates upright into hot sterilized jars (16 dates to 1/2 pt. jar). Cover with boiling hot syrup and seal with hot sterilized lids.

EDITH HARRINGTON
1441 Canton St.

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see PAGE 43
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MRS. J. A. HUTSON

FIRST PRIZE

COMPANY LOBSTER

1 lb. long macaroni broken into 2 1/2" pieces (4 cups)
1 small minced onion
1/4 cup butter or margarine
3 tsp. flour
1/2 tsp. dry mustard
1 1/2 tsp. salt
1/2 tsp. pepper
3 cups milk
3 cups grated cheese, American sharp 3/4 lb.
1/2 cup sherry wine
6 cups cooked or canned lobster
1/4 cup fresh frozen or canned lemon juice
1 tsp. mace
1 cup crushed oyster crackers
1 cup grated sharp American cheese (1/4 lb.)
1/2 cup sherry wine
Heat oven to 400. Cook macaroni as pkg. directs. Drain. In double boiler combine onion, butter, flour, mustard, salt, pepper until smooth. Stir in milk. Cook until smooth and add the 3 cups cheese. Stir until melted. Add sherry. Place in greased baking dish and alternate layer of macaroni and sauce. Lobster meat on top, sprinkle with lemon juice and mace. Pour sauce over all, then top with crushed crackers and 1 cup cheese sprinkled on top. Serves 8.

MRS. J. A. HUSTON
3819 DELTA AVE.

SECOND PRIZE

SHRIMP IN INDIVIDUAL CASSEROLES

1 1/2 lb. raw shrimp pour boiling water and shell and de-vein
1/2 lb fresh mushrooms
1/2 cup butter
1 1/2 cups sour cream
2 tsp. soy sauce
salt and pepper to taste
grated fresh cheese
8 individual buttered ramekins
paprika for color

Put butter in fry pan, add shrimp and cook slightly. Add mushrooms, cook 8-10 min. Heat sour cream very hot, (don't boil) season to taste, add soy sauce. Sprinkle in paprika. Pour this mixture over shrimp, blend. Cover with grated cheese, broil until cheese melts.

MRS. ISABEL DUNWOODY
4427 BRIERCREST AVE.
LAKEWOOD, CALIF.

THIRD PRIZE

FRENCH FRIED SHRIMP

1 cup enriched flour
1/2 tsp. sugar
1/2 tsp. salt
1 egg
1 cup ice water
2 tblsp. melted fat or salad oil
2 lbs. fresh uncooked

shrimp
2 lbs. fresh uncooked shrimp
Combine all ingredients except shrimp. Beat well. Peel shell from shrimp leaving last section and tail intact. Cut slit through center back without serving either end. Remove black line. Dry shrimp thoroughly; dip in batter, holding the shrimp by the tail. Fry in deep fat at 375 until golden brown. Drain on paper towels. Serves 6-8.
MRS. T. L. SPELLMAN
2551 ADAMS ST.

SHRIMP CAKES
1 cup olive oil
1 chopped onion
1 garlic clove
1 can (300 size) tomatoes
2 stalks sliced celery
2 small cans mushrooms
Sauté the above ingredients, then boil:
2 lbs. fish (haddock, sole etc.) in
3 cups water for 15 min. and save stock
2 tsp. seasoning salt and salt added to sautéed mix. Add fish stock and

shrimp
2 cups red wine
1 dozen cleaned, green shrimp
1 dozen oysters
1 dozen clams
1 can (small) crab meat
1/2 cup grated cheese
2 tblsp. flour to thicken, then cook for 10 minutes. Serve on toast or rice.

MRS. JOHN D. BRACKIN
2930 E. Third St., Apt. 4

(Continued on Page 26)

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FIRST PRIZE

CHOCOLATE MOUSSE

- 1 1/2 squares unsweetened chocolate
- 3/4 cup sugar
- 2 tsp. vanilla
- 1/2 cup milk
- pinch of salt
- 1 1/2 cups cream

Melt the chocolate; add the sugar, gradually stir in the milk and stir until it boils. Strain and cool. Whip the cream until stiff, and fold in the chocolate mixture, salt, and vanilla. Pour into tray of freezer and freeze without stirring.

MRS. E. F. CIBAR
1037 PACIFIC AVE.

SECOND PRIZE

PAPA'S THREE FRUIT ICE (For gallon freezer)

- 3 cups water
- 3 cups sugar
- 1 lemon (grated rind)
- 1 orange (grated rind)
- 2 tblsp. (level) gelatin
- 3 oranges
- 3 lemons
- 3 bananas
- 2 egg whites, beaten

Boil the water, sugar and grated lemon and orange rinds for 5 minutes. Add the gelatine that had been dissolved in cold water, to the hot mixture; and when cool, add the 3 oranges, lemons, and bananas cut in small cubes to mixture; fold in 2 beaten egg whites. Combine and put in gallon freezer to freeze.

BLOSSOM HARRY ROSE
5583 CAMPO WALK

THIRD PRIZE

"QUEEN" SHERBET

- 2 cups sugar
- 1 can crushed pineapple
- 3 lemons, juice
- 3 oranges, juice
- 3 egg whites
- 1 pt. cream
- 1/2 cup water

Beat egg whites very stiff. Add water to sugar and boil until syrup forms hair. Pour over beaten egg whites and beat until smooth. Cool, then add fruits and juices and enough extra rich milk to fill freezer. Freeze, using one part salt to 3 parts ice.

IONE BARDEN
9035 Walnut
Bellflower, Calif.

MARSHMALLOW-NUT FROSTING

- 2 1-oz. squares unsweetened chocolate
- 2 cups miniature Kraft marshmallows
- 1/4 cup water
- 1/4 cup butter or margarine
- 2 cups sifted confectioners' sugar
- 1 tsp. vanilla
- 1/2 cup broken walnuts

In a small saucepan, place chocolate, 1 cup marshmallows, water and butter. Heat over low flame, stirring until blended. Cool slightly while sifting powdered sugar, add sugar and vanilla; beat until smooth and slightly thick (about 2 minutes). Stir in remaining marshmallows and nuts. Frosts top of one 13x9x2 cake or tops of two 8-inch layers.

MRS. PAUL L. GAUCI
3552 N. Lees Ave.



MRS. E. F. CIBAR

MANHATTAN CREAM

- 3 oranges
- 1/2 lemon
- 1/2 cup sugar
- 1/2 pt. light cream
- 1/2 cup confectioners sugar
- 1/2 tsp. vanilla
- 3/4 cup chopped walnuts

Strain the juice of the oranges and lemon, add sugar,

and place in a freezing tray or refrigerator. Beat cream, add powdered sugar and vanilla and float on top of orange mixture. Sprinkle chopped nuts over top. Freeze without stirring. If preferred nuts may be folded into cream mixture. Serves 4-5

ELEANORE MILLER
14917 S. GIBSON AVE.
COMPTON, CALIF.

WATERMELON SHERBET

- 1 20-25 lb. watermelon
- 2 1/2 cups sugar
- 2 tblsp. fresh lemon juice
- 1 egg white

Cut watermelon in half, scoop out the meat and squeeze out the juice through a colander to eliminate seeds. Discard pulp; sweeten the juice with the sugar, remembering that juice tastes sweeter before freezing than after. Pour in lemon juice and freeze sherbet in ice trays. Stir every 15 minutes to keep sherbet from getting flaky. When juice starts to harden, beat up egg white and mix into sherbet. This sherbet can be served in halves of iced cantaloupe.

Makes 1 1/2 gal. or 10 servings
NORVEL B. SCOTT
1491 Warren Ave.

ORANGE COCOANUT FILLING

- 3 1/2 tblsp. flour
- 1 cup sugar
- 2 tblsp. water
- 1 egg, slightly beaten
- Grated rind of 1 orange
- 1/2 cu orange juice
- 3 (tblsp. lemon juice
- 2 tsp. butter
- 3/4 cup cocoanut

Combine flour, sugar, orange rind, fruit juice, water, eggs and butter. Cook in double boiler for 10 minutes. Stir constantly. Add cocoanut. Cool before spreading. Makes enough filling for two 9-inch layer cakes.

MRS. SHIRLEY NEAL
5417 Harco.

CHOCOLATE MALT ICE CREAM

- 1 1/2 cups sugar
- 2 tblsp. corn starch
- 4 eggs
- 1 lg. can condensed milk
- 2 1/2 qts. half-and-half cream
- 1 sm. can of cocoamalt
- 1 tblsp. vanilla

Mix sugar, corn starch, eggs and 1 qt. of half-and-half. Cook until it comes to a boil. Strain. Pour into a one-gallon ice cream freezer. Make a paste of the canned milk and cocoamalt. Add to custard.

Add the rest of the half-and-half and the vanilla. Freeze immediately.

MRS. BOB MCCracken
3741 Poppy St.

PEACH SHERBET

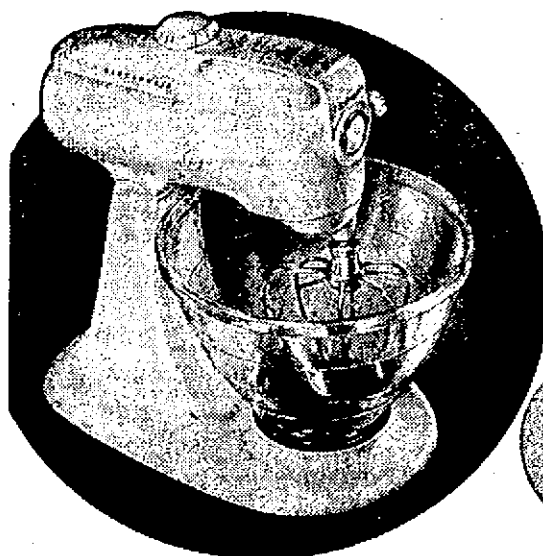
- 1 tblsp. gelatin
- 1/4 cup water
- 3 cups half and half milk
- 1 1/2 cups sugar
- 2 cups crushed fresh peaches
- 1/4 cup lemon juice
- 2 egg whites, stiffly beaten
- 1/8 tsp. salt

Set refrigerator at coldest point. Soften gelatin for 5 minutes. Scald one cup of milk in top of double boiler, add gelatin and sugar and stir until dissolved. Add the 2 remaining cups of milk then cool until mixture begins to thicken. Beat with rotary beater until fluffy then blend in peaches to which lemon juice has been added. Pour into 2 qt. freezing tray. When partially frozen, turn into cold bowl and beat thoroughly and fold in egg whites with salt, then return to refrigerator and freeze until firm.

Makes 2 quarts
MRS. SAM NURICK
44 Alamitos Ave.

The food preparer that never lets a good recipe down

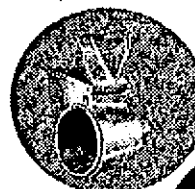
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Write KitchenAid Electric Housewares Division, The Hobart Manufacturing Co., Troy, Ohio.

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Flaming Dishes

FIRST PRIZE

APRICOT FLAME

- 1 12-oz. jar apricot preserves
- 1 cup rum
- 8 ice cream balls
- 2 cups diced frozen pineapple, thawed
- 1 cup canned or fresh shredded coconut
- 1 cup sliced, toasted, salted almonds

Heat preserves in a double boiler or chafing dish until melted. Add rum and warm. Place ice cream in serving dishes, ignite apricot rum mixture and spoon over ice cream. Top with pineapple, coconut, and almonds.

MRS. MARGARETE DURING
2928 Yearling St.
Lakewood, Calif.

SECOND PRIZE

CHERRY-PINEAPPLE UPSIDE-DOWN CAKE

- 3 tbsp. melted butter or margarine
- 1/4 cup firmly packed brown sugar
- 4 slices canned pineapple
- 1/2 cup coarsely chopped walnuts
- 1 1/2 cups sifted cake flour
- 3/4 cup granulated sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup shortening
- 1/2 cup milk
- 1 tsp. vanilla
- 1 egg
- 1/4 cup maraschino cherries, drained 10 cherries)
- 6 maraschino cherries cut in half

Pour butter or margarine into 8x8x2" baking pan, sprinkle with the brown sugar, top with pineapple slices and sprinkle with walnuts.

Sift flour, granulated sugar, baking powder and salt together. Add shortening, milk and vanilla. Beat until ingredients are well blended, add egg and beat well. Fold in chopped cherries, then pour over pineapple mixture. Bake in slow oven (325) about one hour or until cake is done. Cool 10 minutes; turn out on pan. Arrange cherry halves in center of pineapple slices. To serve flaming, pour lemon extract over four sugar cubes which are arranged in pineapple slices. Ignite.

MRS. HAZEL HUGHES
17271 Huntington Beach Bl.
Huntington Beach, Calif.

THIRD PRIZE

FLAMING CABBAGE

- 1 large cabbage
- cocktail sausages
- olives
- sterno lamp

Clean a large cabbage, and curl outer leaves back from top. Cut out center, hollow it out about 6 inches deep. Place a sterno lamp in cavity (lamp hidden, but flame should come almost to top of cabbage). Place cabbage on serving plate. Surround with a frill of parsley. Thrust wooden picks through cocktail sausages and stick into the cabbage. Stick an olive into end of each (to protect fingers from flame). Guests broil their own sausages.

MRS. R. STUART
McNECKIE
3816 Radnor Ave.



MRS. MARGARETE DURING

CHRISTMAS PLUM PUDDING

- 3 cups sifted all purpose flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. allspice
- 2 cups ground suet
- 1 cup chopped apple
- 2 cups seedless raisins
- 1 cup currants
- 1 cup light molasses
- 1 cup cold water

HARD SAUCE

- Brandy or sugar cubes and lemon extract
- 1/4 cup soft butter or margarine
- 1 cup sifted confectioners' sugar
- 1/2 tsp. salt
- 1 tsp. vanilla extract or brandy

Sift flour with salt, baking soda, cinnamon, cloves and allspice; set aside. In large bowl, combine suet, apple, raisins, currants, molasses, and water; stir in flour mixture until thoroughly mixed. Turn into greased 2 qt. pudding mold. Cover tightly; place on trivet in deep kettle. Add enough boiling water to come halfway up side of mold. Steam, covered, 3 hours. Serve warm with hard sauce.

To flame: in saucepan, heat about 1/2 cup brandy until slightly warm; pour over pudding; light with match, or surround pudding with sugar cubes, each of which has been dipped in lemon extract; then light. Serves 10-12.

MRS. NORMAN LANGERAK
8752 Parapet St.

CREPES PINEAPPLE

- 1 No. 2 can pineapple spears
- 3/4 cup sifted enriched flour
- 1 tbsp. granulated sugar
- dash of salt
- 2 whole eggs
- 2 egg yolks
- 1 1/4 cups milk
- 2 tbsp. melted butter

Drain pineapple spears and place on absorbent paper to remove surplus moisture. Sift together the flour, sugar, salt. Combine eggs with egg yolks and beat until light. Mix with

dry ingredients. Stir in milk until just smooth; blend in butter; let stand about 2 hours. To make crepes, pour a tbsp. of batter in a very hot, lightly buttered skillet. By tilting the pan or using back of spoon, spread batter as thinly as possible to make 3 or 4 inches in circumference. Brown quickly on both sides. Roll each crepe around a thoroughly drained pineapple spear and place side by side in a suzette pan or on heatproof platter. Keep warm in a chafing dish or in a warm oven. Serve with flaming pineapple sauce. Makes about 16 crepes.

FLAMING PINEAPPLE SAUCE

- 2 tbsp. sweet butter
- 1 tbsp. granulated sugar
- 1 cup pineapple syrup (drained from spears)
- 2 tbsp. lemon juice
- grated peel of one orange
- 1 tbsp. brandy
- 1/2 cup warmed brandy
- 1 tbsp. granulated sugar

Melt butter with the one tablespoon granulated sugar, pineapple syrup, lemon juice, and grated orange peel, bring to a boil. Stir in the tablespoon of brandy. Pour over crepes. Sprinkle crepes with additional granulated sugar and the half cup of warmed brandy. Ignite and serve while flaming.

MRS. EILEEN ROSS
2500 Gondar Ave.

SUNKIST JUBILEE

- 2 qts. hard vanilla ice cream
- 2 cups orange sections
- 2 cups orange juice
- 1 tbsp. cornstarch
- 1/4 cup sugar
- 1/2 cup brandy

Mix the orange sections and other ingredients, except ice cream, together and cook to thicken. Scoop ice cream into serving dishes and refrigerate to keep them ice-cold. When sauce has thickened, heat the brandy in a custard cup until flaming.

then pour sauce and brandy over ice cream.

MRS. MARIE REANEY
3051 Adriatic Ave.

ENGLISH SUET PUDDING

- 3 cups sifted flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1/2 tsp. grated nutmeg
- 1 tsp. salt
- 1 cup suet
- 1 cup sour milk
- 1 cup molasses
- 1 cup raisins

Mix and sift dry ingredients, keeping 1/2 cup of flour to sift over raisins. Chop suet fine and add to milk and molasses. Combine the 2 mixtures and add the raisins, dredged with flour. Grease pudding molds or baking powder cans and fill 3/4 full. Cover and steam 3 hours. Serve with Hard Sauce or any

pudding sauce, or flaming brandy.

MRS. PAUL SAUMUR
18226 Calif. Ave.
Bellflower, Calif.

BANANA FLAMBEE A LA McCUTCHEN

- 4 bananas
- butter
- sugar
- 1/2 cup warm rum

Split the bananas lengthwise. Dot with butter and sugar; place on a cookie sheet and put in broiler three inches from flame to brown. When golden, remove and arrange on a heated platter, spooning over them the butter and sugar juice. Pour over them the 1/2 cup of warmed rum and set aflame. Blow out before too much liquid is consumed.

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FIRST PRIZE

CHRISTMAS FILLING FROM THE OLD SOUTH

1 lg. pkg. marshmallows melted
1 lb. ground figs
1 lb. ground almonds
1 lg. can crushed pineapple
1 grated fresh coconut
1 lg. orange (juice)
Melt the marshmallows in top of double boiler. Add the figs, almonds, pineapple, coconut and orange juice and mix thoroughly. Spread between layers and on top of cake. Will cover 4 layers.
EVELYN SIMS
1623 E. 16th St.

SECOND PRIZE

DOUBLE FLUFF APPLE CAKE FROSTING

1 Delicious apple
1 lemon, juice
1 cup granulated sugar
2 egg whites
Peel apple and grate very fine. Add lemon juice, sugar and egg whites in a large mixing bowl. Beat with electric beater 12 to 15 minutes. Stands up well for 48 hours.
MRS. RALPH E. BOGGS
16261 California
Bellflower, Calif.

THIRD PRIZE

RUSSIAN ROLL

1 (tblsp. gelatin
2 cups scalded milk
3 egg yolk
1/4 cup sugar
1/4 tsp. salt
1 tsp. vanilla
1 cup whipping cream
Dissolve gelatin in cold water. Add scalded milk, salt, and sugar. Pour the mixture on beaten egg yolks, stirring constantly. Cook in double boiler 10 minutes. Remove from fire; add vanilla and allow to stiffen. Split Angel Food cake and put mixture between and on top of cake. Cover with nuts and maraschino cherries.
MRS. ROSE HYTREK
23265 Archibald
Wilmington, Calif.

PHILADELPHIA CREAM CHEESE

2 4oz. pkgs. of Phil. cream cheese
1/2 pkg. powdered sugar
3 (tblsp. coffee cream
5 (tblsp. cocoa
1 (tblsp. vanilla
Mash the cream cheese well and add the coffee cream. Then add the powdered sugar and mix well. Add the 5 (tblsp. cocoa, and vanilla. Mix again ready to spread. Keeps well in cool place for a few days.
MRS. E. H. SHOULTZ
2265 EARL AVE.

BROWN SUGAR ICING

1 cup brown sugar
2 (tblsp. Spry
1/2 cup milk
1 cup powdered sugar
1 tsp. vanilla
Combine brown sugar, Spry, milk, and vanilla. Boil and stir for 3 minutes. Add the powdered sugar, stir well and put on cake at once.
BESSIE H. HODGSON
5165 Lemon Ave.

CREAMY NUT FILLING

2 1/2 (tblsp. flour
1/2 cup milk
1/2 cup butter
1/2 cup granulated sugar
1/4 tsp. salt
1/2 tsp. vanilla
1/2 cup chopped nuts
1 cup powdered sugar
Gradually add the milk to the flour and cook to thick paste stirring constantly for 10 minutes. Let cool to luke warm. Mix the butter with the granulated sugar and salt. Add warm paste and beat until fluffy. Add the vanilla, chopped nuts and powdered sugar and beat until creamy thick.
MRS. HELEN HARDEMAN
4318 Maybank
Lakewood, Calif.

COCONUT-PECAN FROSTING

1 1/2 cups of coconut
1 cup of evaporated milk
1 cup of sugar
3 egg yolks
1/4 lb. margarine
1 tsp. vanilla
1 cup chopped pecans
Mix all above ingredients in saucepan. Cook and stir over medium heat until mixture thickens. Takes about 12 minutes. Add the coconut and chopped pecans. Beat until frosting is cool and thick enough to spread.
MRS. LEE JOHNSON
1131 E. 46th St.

CHERRY CREAM FROSTING

1 8 oz. pkg. cream cheese
2 (tblsp. cherry juice
3 1/2 cups sifted confectioners sugar
2 (tblsp. dried maraschino cherries
Have cream cheese at room temperature and whip with fork until light. Stir in cherry juice and gradually add sugar beating until well blended. Stir in cherries and chill 15-20 minutes before frosting cake. Let set at least an hour before serving.
MRS. JERRY WEISS
10377 Eudora Ave.
Buena Park, Calif.

SUNDAY SAUCE

(Nice for Holiday Time)
1/2 cup sugar
1/2 cup water
1/4 cup chopped cherries
1 cup canned mincemeat
1/4 cup walnuts
Boil sugar and water five minutes; add cherries, mincemeat and walnuts. Cool.
Spoon over ice cream in serving dishes. Top with a sugar cube that has been dipped in lemon extract, push down lightly on very top of ice cream and ignite. Serve 6.
MRS. JOHN K. HUNTER
550 Mesa Way



Refrigerator Dishes

FIRST PRIZE

RUM CREAM TARTS

6 egg yolks
1 cup sugar
1 envelope unflavored gelatin
1/2 cup cold water
2 cups heavy cream, whipped
1/2 cup dark rum
10 baked 3" pastry tart shells
bittersweet chocolate curls
chopped pistachio nuts
Beat egg yolks until light. Add sugar; blend well. Soften gelatin in water; bring to a boil over low heat. Slowly stir gelatin into egg mixture. Fold in whipped cream. Gently blend in rum. Cool mixture until it is thick enough to mound slightly. Spoon into tart shells. Chill until firm. Sprinkle tarts with chocolate curls and nuts. If desired, garnish with additional whipped cream. Yield: 10 tarts. These little pies can be made weeks ahead and wrapped individually in aluminum foil. Pack into freezer until a few hours before serving and let defrost at room temperature.
MRS. JOHN K. HUNTER
550 Mesa Way

SECOND PRIZE

FLUFFY CHOCOLATE DELIGHT

4 small Hershey Almond Bars
15 marshmallows
1/2 cup milk
1/2 pt. whipping cream
3/4 cube melted butter
15 graham crackers
2 (tblsp. powdered sugar
Melt together the Hershey bars, marshmallows and milk over low heat, stirring con-

stantly. Remove from heat and cool to room temperature. Fold in stiffly whipped cream. Combine graham crackers, powdered sugar and melted butter. Reserve 1/2 for topping. Press remaining mixture into bottom of 6x10 pyrex pan. Lightly spoon chocolate mixture over graham cracker crust. Sprinkle with reserved graham crackers. Chill thoroughly.

MRS. PAUL E. COLLINS
3611 Lomina Ave.

FROSTY MELON

1 honeydew melon or large cantaloupe
1 pkg. frozen raspberries (defrosted)
1 pkg. raspberry flavored gelatin
1 pkg. (large size) cream cheese
1 cup hot water
1 cup fruit juice from raspberries
small amt. cream or milk to soften cheese
Dissolve gelatin in hot water, add fruit juice. Chill until slightly thickened. Meanwhile peel melon, leaving it whole. Cut a slice from one end, scoop out seeds and drain well. place melon upright in a bowl. Fold fruit into slightly thickened gelatin and fill melon cavity. Replace cut slice, fastening it with tooth pick. Chill. Just before serving, combine cream cheese and milk and beat until smooth and fluffy. Cut a thin slice from underside of melon to make a firm base and place on plate. Spread cream cheese mixture over entire surface. To serve, cut in slices.

MRS. RAY P. MILES
323 Norton St.

LEMON CLOUD CAKE

1 pkg. unflavored gelatin
1/4 cup cold water
6 eggs, separated
2 6-oz. cans frozen lemonade
1 (tblsp. grated lemon peel
3/4 cup sugar
1 large (10 in.) angel food cake
1/2 pt. whipping cream
Soften gelatin in cold water. Beat egg yolks until thick and lemon colored, in double boiler. Gradually stir in undiluted lemonade, add softened gelatin and lemon peel. Stirring constantly, cook over hot water until mixture coats spoon. Beat egg whites until stiff and gradually add sugar and heat until meringue is stiff but not dry. Fold into cooled lemon custard mixture. Break cake into small pieces. Alternate layers of cake and lemon filling in a 2 1/2 qt. ring mold or angel food cake pan. Chill 24 to 48 hrs. Unmold on serving platter and frost with whipped cream.

MRS. L. L. HOLDREN
3960 Alberan Ave.

MARSHMELLO BRITTLE CREAM

1/2 lb. peanut brittle
30 marshmallows
2 (tblsp. orange juice
1 tsp. grated orange rind
1/2 pt. cream, whipped stiff
Crush or grind peanut brittle. Cut up marshmallows in small pieces, soften with orange juice and add grated rind. Combine with peanut brittle and fold in whipped cream slightly sweetened. Chill and serve in sherbet glasses with thin wafers.

MRS. EVERETT B. ROE
5268 Salderwood St.

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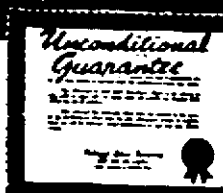
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Leftovers

FIRST PRIZE

HAM AND APPLE BURGERS

- 2 cups diced cooked left-over ham
- 1/2 cup chopped celery
- 1/4 cup chopped green pepper
- 1 cup diced tart apples
- 1 tblsp. minced onion
- 1 tblsp. butter
- 6 hamburger buns
- 1/2 cup sour cream
- 1 tsp. dry mustard

Saute ham, celery, green pepper, apple and onion in butter for 10 minutes. Cut a thin slice from the top of buns and pull some of soft center from rolls. Stir crumbs into ham mixture. Place rolls on a cookie sheet and toast under broiler. Mix cream and mustard together thoroughly. Stir in ham mixture. Spoon into buns and cover with top slices. Serve immediately.

Serves 6.
MRS. CHRISTA CUSUMANO
3636 Camerino St.
LAKEWOOD, CALIF.

SECOND PRIZE

SWEET-SOUR MEATS

- 1 lb. any cooked meat or mixture of chicken, beef, pork
- 1 lg. onion, sliced and diced
- 1 sm. can of ring pineapple (diced)
- 2 green peppers, sliced
- 1/2 cup brown sugar
- 1/4 cup lemon juice or vinegar
- 2 tblsp. soy sauce
- 3 tblsp. cornstarch



MRS. CHRISTA CUSUMANO

2 tblsp. water
Cook onion and green peppers in juice from can of pineapple, in large frying pan or 3 qt. pan. Cover, simmer 15 minutes. Add pineapple, brown sugar, lemon juice or vinegar, soy sauce, cornstarch and water. Simmer and stir until sauce is thick and thoroughly heated, about 15 minutes. Serves 6.

MRS. ELFRIEDE A. STORM
4917 E. San Juan St.
Compton, Calif.

THIRD PRIZE

BAR-B-Q BEEF BUNS

- 4 cups 2" strips cooked beef
- 1/4 cup vinegar
- 1 1/2 cups water

- 1/4 cup granulated sugar
- 4 tsp. prepared mustard
- 1/4 tsp. pepper
- 2 tsp. salt
- 1/4 tsp. cayenne pepper
- 2 thick slices lemon
- 2 sliced medium onions
- 1/2 cup butter or margarine
- 1 cup catsup or chili sauce
- 3 tblsp. Worcestershire sauce
- Pitted ripe olives
- Hamburger buns (toasted)
- Celery sliced on angle

Combine vinegar and next nine ingredients in large Dutch oven. Simmer mixture, uncovered for 20 minutes. Add catsup, Worcestershire and meat. Refrigerate mixture, or if using soon, continue cooking. Simmer slowly. For bright touch add celery and olives 10 minutes before serving on top of split toasted buns.

MRS. EMERSON E. CHODZKO
4502 Falcon Ave.

POOR MAN'S RAVIOLI

- 1 pkg. "Occhi di Lupo" giant size macaroni
- 3 cups finely ground pot roast
- 1 small onion ground with meat
- 1 egg
- 2 tsp. Italian Seasoning

Boil macaroni in salted water until barely tender. Strain and place in cold water a few minutes to firm. Spread on a clean towel and let cool. Pack each of macaroni with stuffing. Put in a well greased casserole and cover with

sauce. Bake 30 min. at 350°
Serve with grated Parmesan cheese.

Sauce

- 1 clove garlic, minced
- 1 8-oz. can tomato sauce
- 1 small can mushrooms, chopped
- 1 tsp. sugar
- 1/2 tsp. Italian Seasoning

Combine the meat and onion with the egg and seasoning. Mix well. Stuff the macaroni and after placing in greased casserole, cover with the sauce which you mix and heat thoroughly. If there is any stuffing left; form into small balls and fry in oil. Serve as a side dish.

MRS. LYNN E. EDWARDS
P.O. BOX 338
LA MIRADA, CALIF.

TURKEY SCALLOP

- 2 cups roast turkey, diced
- 2 cups condensed cream of celery soup
- 1/4 cup diced green pepper
- 1/4 tsp. salt
- 1/4 tsp. nutmeg
- 3 cups toasted small bread crumbs
- 1/4 cup crumbled blue cheese

Combine turkey, celery, soup, green pepper, nutmeg and salt in a saucepan. Heat thoroughly. Place the 2 cups toasted bread cubes in a buttered 2 qt. casserole. Cover with the creamed turkey mixture. Sprinkle with the sauce, then the remaining 1 cup of bread crumbs. Bake at 350 for 40 minutes. . . . Serves 6

MRS. LEONA PAYTON
1001 E. BROADWAY

CHICKEN LEILANI

- 1 qt. cooked rice
- 1 1/2 cups leftover chicken
- 1 can (4 oz.) mushrooms (stems and pieces)
- 1 can cream of chicken soup
- 1 can (13 1/2 oz.) crushed pineapple
- 1/4 cup sliced almonds
- 2 tblsp. butter or margarine

Saute almonds in butter or margarine. While these are browning, mix together other ingredients. Include juice from the can of mushrooms and pineapple. Put ingredients into 2 qt. casserole dish and top with golden brown almonds. Bake in 350 oven for 30-40 minutes Serves 4-6
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3109 Corto Place

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Waffles, Hot Cakes, Fritters

FIRST PRIZE

HALF AND HALF WAFFLES

- 2 egg yolks, beaten
- 2 tbs. sugar
- 2 cups milk
- 1/2 tsp. salt
- 2 1/2 tsp. baking powder
- 1 cup white flour
- 1 cup whole wheat flour
- 3 tbs. salad oil
- 2 egg whites, stiffly beaten

Mix egg yolks and sugar, add half of milk. Sift flour, baking powder and salt. Combine and beat smooth by adding remaining milk gradually. Stir in salad oil last. Fold in egg whites. Bake in hot waffle iron. Makes 6-8 waffles.

MRS. LEAH HUDSON
11011 Willow Lane
Westminster, Calif.

SECOND PRIZE

LUSCIOUS PANCAKES

- 3/4 cups sifted all-purpose flour
- 1 tbs. baking powder
- 1 tbs. and 2 tsp. sugar
- 1/2 tsp. salt
- 3/4 cup half and half
- 1 egg
- 1 tbs. melted butter

Place dry ingredients in mixing bowl. Separate egg. Beat egg yolk and half and half together and add gradually to dry ingredients. Stir in melted butter. Fold in beaten egg white. Drop by tbs. onto hot buttered skillet.

MRS. CHESTER OGLE
2735 E. Broadway

THIRD PRIZE

APPLE FRITTERS

- 2 eggs, well beaten
- 1 tbs. sugar
- 1 cup warm sweet milk
- 2 cups flour
- 1 tsp. (heaping) baking powder
- 1 tsp. salt
- sliced tart apples

Dip the slices of sour apples in the above batter and fry in hot lard.

MRS. GLEASON BROWN
13312 Yockey St.
Garden Grove, Calif.

BOSTON BROWN PANCAKES

- 1 cup flour browned
- 1/2 cup white flour
- 2 tsp. light or dark corn meal
- 1 tsp. salt
- 1 slice of ham, cut very fine

1 tsp. baking powder
1/2 cup powdered milk and proper amt. of water
Brown the cup of flour and let cool. Add the half cup of white flour, corn meal and salt. Beat egg and chopped ham and add to mixture. Add baking powder and powdered milk and water. Beat until very smooth. Serves 10.

MRS. EMMA JACOBS
2027 E. 10th St.

APPLE CHEESE HOT CAKES

- 1 cup flour
- 1 1/2 cups buttermilk
- 1 large apple, chopped
- 1 egg, beaten
- 4 tbs. melted shortening
- 3 tbs. grated mild cheese

- 2 tbs. sugar
- 1 tsp. cinnamon
- 1/2 tsp. baking soda
- 1/4 tsp. salt

Sift together the flour, baking soda, salt, sugar and cinnamon. Stir in buttermilk, beaten egg, syrup, apples, grated cheese and melted shortening. Mix well. Fry on ungreased griddle. Spread with butter, powdered sugar and cinnamon. Roll up. Add a dash of maple syrup if desired.

MRS. MARIE A. MULLER
2225 Spaulding St.

GINGERBREAD HOT CAKES

- 2 1/2 cups cake flour
- 1 1/2 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. ground ginger
- 1/2 tsp. ground cloves
- 1/2 tsp. salt

Sift the above ingredients together.

- 1/2 cup melted butter or margarine
- 1 1/2 cups medium light molasses
- 1 egg
- 3/4 cup cold black coffee

Beat the above liquid ingredients in electric mixer or blender. Add the first mixture (dry) to the liquid mixture and beat until well blended. Bake on medium griddle (less heat is required than for regular hot cakes). Serve with coconut or pineapple syrup and cinnamon flavored whipped cream.

HAZEL CHUGG
125 E. Willard St.

GOLDEN YAM FRITTERS

- 5 medium sized yams
- 2 tbs. sugar
- 2 tbs. butter
- 2 tsp. lemon juice
- 12 marshmallows
- 2 egg yolks
- 2 egg whites slightly beaten
- 3 cups corn flakes, crushed

Cook potatoes in jackets, peel and mash well. Add sugar, butter, egg yolks and lemon juice. Shape mixture around marshmallows and form into croquettes. Chill one hour. Dip in egg whites, roll in corn flakes and cook in deep fat at 375 until golden brown.

MRS. EMERSON CHODZKO
1502 Falcon Ave.

BUTTERMILK, CORNMEAL HOT CAKES

- 1 cup flour
- 1/2 cup cornmeal
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 2 eggs
- 1 cup buttermilk
- 2 tbs. oil or melted fat

Beat eggs, add 1/2 cup buttermilk and the oil or melted fat. Sift all the dry ingredients together and add to the liquid mixture. Then add remaining 1/2 cup buttermilk. Fry on hot griddle.

MRS. L. J. SCRATCHER
103 W. 53rd St.

TROPICAL PUFF PANCAKES

- 2 eggs
- 1/2 cup milk
- 1 cup mashed fully ripe bananas

Seafoods

(Continued from Page 23)

OYSTER SAUSAGE

- 1 pt. of fresh or frozen oysters
- 1/4 lb. of ground lean veal
- 1/2 lb. fresh kidney suet
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 crackers, ground fine.

Save for last

Drain oysters and cut fine with knife. Mix all together well and form into patties. Beat 1 egg well. Dip patties into egg, then into cracker crumbs. Put 3 tbs. butter

- 2 1/2 cups biscuit mix
- 2 tbs. sugar
- 1/4 cup melted shortening

Beat eggs until soft peaks form. Blend in milk and mashed bananas. Add biscuit mix and sugar; mix just until thoroughly dampened. Fold in shortening and spoon onto medium hot ungreased griddle. When puffed up and bubbles begin to break, turn and cook on other side. Serve hot with date syrup.

Makes 10 to 12 pancakes.
MRS. HENRY P. NEPVEU
2324 Stearnes Ave.

APPLE CHEESE HOT CAKES

- 1 cup flour
- 1 1/4 cup buttermilk
- 1 large apple chopped
- 1 egg (beaten)
- 4 tbs. melted shortening
- 3 tbs. grated mild cheese
- 2 tbs. sugar
- 2 tbs. syrup
- 1 tsp. cinnamon
- 1/2 tsp. baking soda
- 1/4 tsp. salt

Sift together the flour, baking soda, salt, sugar and cinnamon. Stir in buttermilk, beaten egg, syrup, apples, grated cheese, and melted shortening. Mix well. Fry on ungreased griddle. Spread with butter, powdered sugar, and cinnamon. Roll up. Add a dash of maple syrup if desired.

MRS. MARIE A. MULLER
2225 Spaulding St.

Scallops, and oysters. Boil slowly for 10 minutes on each side. If you wish you may cook veal lightly in small amount of water for 20 minutes, after grinding, then mix with ground suet.

MRS. H. C. DWIGHT
1733 E. Ocean Blvd.

SCALLOPED FISH

- 6 pieces of fillet fish
- SAUCE:
- 2 medium onions, diced
- 1 small green pepper
- 1 slice of pimento cut small

- 1/4 cube margarine
- 1 can cream of mushroom soup
- 1/2 cup milk

Saute onion, green pepper and pimento in the butter or margarine until tender, then add the can of mushroom soup and milk and simmer 5 minutes. Taste and add seasoning if needed. Pour over fish and bake one hour at 350°.

MRS. LENA STONEMAN
705 Walnut Ave.,
Huntington Beach, Calif.

ROE WITH MUSHROOM SOY SAUCE

- 4 roe, approximately 6-8 inches long
- 1 can (6-oz.) mushroom steak sauce
- 1 tbs. soy sauce
- 1 tbs. lemon juice
- 1 1/2 cups water

Add the salt and lemon juice to water in a shallow saucepan. Bring to a boil and add roe. Cook gently 5-6 minutes. Heat mushroom sauce and soy sauce in skillet, add roe and simmer gently for 5 minutes. Season with salt and pepper.

MRS. CHARLES A. BEST
1136 Daisy Ave.

OYSTERS, VENETIAN STYLE

- 3 dozen large oysters
- 5 mushrooms, 2 inches in diameter
- 3/4 lb. spaghetti
- 3 oz. butter, sweet
- 2 oz. parmesan cheese
- 1 pt. light cream
- Salt to taste
- Pepper to taste
- Nutmeg as needed

Place oysters with their own liquor in a pan. Set on



the fire; poach slowly for 4 minutes. Drain liquor and add cream sauce in which mushrooms have been cooked. Season with salt and pepper and a little nutmeg. Cook spaghetti for about 15 minutes. When done, drain well. Season with salt and pepper mixed with butter and grated cheese. Place at the bottom of a deep dish. Pour creamed oysters with mushrooms on the top and serve very hot.

MRS. WESLEY SHEFFIELD
6492 Johnson Ave.

OYSTER ROCKEELLER

- 6 raw oysters on half shell
- 1 cup parsley
- 1 cup spinach
- 1 cup celery
- 1 cup onion tops
- 1 cup of mixed greens
- 1 lemon
- 1/2 cup butter

Grind parsley, celery, spinach, onion tops and mixed greens very fine, then add lemon juice and butter, salt and pepper to taste.

Prepare round pans filled with coarse salt, one for each person to be served. Put the 6 raw oysters in the pans; the coarse salt holds the shells upright and hot while being served. Place in oven under gas broiler and cook rapidly for few minutes until meat starts to shrivel. Remove, pour 1 tbs. of sauce made of the greens, lemon juice and butter on each oyster and serve immediately.

MRS. GARNER L. CLARK
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Egg Dishes

FIRST PRIZE

EGG FOAM DUMPLING

- 3 egg whites
- 1/4 tsp. salt
- 3 egg yolks
- 3 tbsps. flour

Beat whites with salt until stiff. Beat yolks with flour until smooth. Fold yolk mixture into beaten whites. Drop this mixture by tablespoons into boiling stock (stew) or gravy and cook covered for 5 minutes. Serves 6

Note: It's a good idea to moisten the spoon in stew liquid before dipping the dumpling batter with it.

MRS. ELBA L. COWLES
325 VENETIAN SQUARE

SECOND PRIZE

STUFFED EGGS, PARTY STYLE

- 10 eggs
- 4 ozs. caviar
- 1 tbsps. finely chopped chives

1/4 cup soft butter
6 oz. roquefort cheese
1/2 lemon juice
Boil eggs until hard. Cut eggs in half lengthwise. Remove yolks and place in small bowl, in which caviar, chives, butter, cheese and lemon juice have been blended. Add a few grains of cayenne pepper. Blend and fill into egg whites. Chill until ready to serve.

MRS. ARTHUR FRITZ
3007 CAMERINO ST.
LAKEWOOD, CALIF.

THIRD PRIZE

SCRAMBLED EGGS ON MUFFINS

- 8 eggs
- 1/2 can (10 1/2-oz. can) mushroom soup
- 1/4 cup milk
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 tbsps. chopped pimiento
- 1/2 cube butter
- 4 English muffins, cut in half
- 8 slices cheese (sharp or mild)

Slightly beat eggs; stir in mushroom soup, milk, salt, pepper, and pimiento. Melt butter in heavy frying pan, add egg mixture and cook over low heat until eggs are just set, stirring occasionally. While eggs are cooking, toast split English muffins. Spoon scrambled eggs on muffins. Top with cheese and broil until cheese melts. Serves 8.

DOROTHY ANNIS,
4013 Virginia Rd.

EGG CUTLETS

- 6 hard boiled eggs, chopped
- 3 tbsps. butter
- 6 tbsps. flour
- 1 cup milk
- 1 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 1/2 tsp. Worcestershire sauce
- 3/4 tsp. grated onion
- 1 tsp. chopped parsley
- 1/2 cup dry bread crumbs
- 1 egg, lightly beaten

Prepare hard-boiled eggs. Melt butter, add flour (3 tbsps. added to butter and 3 tbsps. added to milk for ease in blending) add milk and cook until thickened, stirring constantly. Consistency will be



MRS. ELBA COWLES

very thick. Add seasonings and chopped eggs and mix well. Chill. Divide into portions and shape into cutlets. Roll cutlets in crumbs, dip in beaten egg and in crumbs again. Brown in drippings in a frying pan and fry until golden brown on both sides. The cutlets may be served plain or with a cheese or tomato sauce. 4 to 5 cutlets

BEATRICE MADSEN
1344 W. 13TH ST.
SAN PEDRO, CALIF.

CHINESE EGGS

- 1/2 cup uncooked rice
- 4 hard cooked eggs
- 1 cup grated cheese
- 2 tbsps. green peppers, chopped
- 2 tbsps. canned tomatoes salt and pepper
- 3/4 cup milk
- 1 tsp. onion, chopped

Cook the rice in boiling water. Drain well. Season it with salt and pepper and spread on a shallow baking dish. Cut the hard cooked eggs in half lengthwise, remove yolks and mix them with 1/4 cup cheese, chopped green pepper, onion, tomato, and seasoning to taste. Stuff the egg whites and arrange on rice. Pour around the eggs a sauce made with the remaining cheese and milk, cooked in a double boiler until the cheese is melted. Place the dish in a moderate oven for 20 minutes or until it is well heated and the eggs begin to brown. Makes 6 servings

MRS. APRIL DELFO
10843 FALLON AVE.
SANTA FE SPRINGS, CAL.

EGG SUPPER DISH

- 3 tbsps. butter
- 1/2 tsp. dry mustard
- 1 1/4 cup milk
- 6 hard cooked eggs
- 1 cup crushed potato chips
- 2 tbsps. flour
- 1/4 tsp. celery salt
- 1/4 tsp. salt
- 1/4 tsp. pepper

Melt butter. Add dry ingredients, then gradually add milk, stirring until sauce is smooth. Put layer of potato chips in buttered casserole, then sliced eggs, then cream sauce, until all is used, ending with some potato chips on top. Bake at 325 for about 20 min.

MRS. ERNEST SCHMIDT
13213 South St.
Artesia, Calif.

Foreign Recipes

FIRST PRIZE

ITALIAN RICOTTA CHEESE CAKE FILLING

- 1 large sponge or angel food cake cut in 3 layers
- 1 1/2 lbs. Ricotta cheese
- 1 cup sugar
- 2 milk chocolate Hershey bars with almonds, shaved
- 1/4 cup of walnuts, broken
- 4 red and 4 green cut up maraschino cherries
- 1/2 tsp. almond extract
- 1/2 jigger of Bourbon

Mash Ricotta cheese by electric beater. Add sugar and blend until it is custard like. Add milk chocolate, walnuts, cherries, almond extract and bourbon. Mix well and spread filling between layers of cake. Sprinkle top of cake with powdered sugar. Refrigerate until cold.

MRS. L. PERRONE
1057 Marcellus St.

SECOND PRIZE

ARABIAN PILLAF

- 2 cups Calif. brown rice
- 1 tsp. salt
- 2 tbsps. butter
- 3 cups hot water

Fry rice in butter until browned in heavy dutch oven. Add water, salt, and cover tightly. Steam slowly until done, for 1/2 hr.

MEAT SAUCE

- 1 lb. veal, beef or pork
- 1/2 cup diced celery
- 1 cup salted peanuts, chopped
- 1 cup tomato sauce
- 1/2 tsp. curry powder
- salt, red and black pepper to taste

Cut meat into small cubes, roll in flour and fry in generous amount of shortening until browned. Add all remaining ingredients except peanuts and simmer until done, 3/4 to 1 hour.

Place rice on large platter, pour meat sauce over, sprinkle with chopped nuts.

Serves 4.

MRS. RUTH RUNDELL
4412 Conquista

CORN OMELET

- 1 pt. corn (cream style)
- 1 tbsps. flour
- 1 tsp. sugar
- salt and pepper
- 2 eggs, well beaten
- 1 cup milk
- butter

Mix corn, flour, and sugar, with salt and pepper to taste. Add beaten eggs then stir in milk. Pour into buttered 1 qt. casserole. Dot with butter. Bake in 350 oven for 1 hour.

MRS. FORREST W. RAY
11013 MARBEL AVE.
DOWNEY, CALIF.

CARACAS EGGS

- 2 oz dried beef
- 2 tbsps. butter
- 1 tsp. chili powder
- 1 cup cheddar cheese (grated)
- 1 cup tomatoes
- 3 eggs, beaten

Shred dried beef. Melt butter in skillet and brown meat. Stir in chili powder, grated cheese and tomatoes. When simmering, stir in beaten eggs. Cook until eggs are set. Serve Hot.

MRS. J. K. MENTON
14052 Edwards St.
Westminster, Calif.



MRS. LEONARD PERRONE

THIRD PRIZE

CHOP STEWY

- 1 lb. round steak or
- 1 lb. Pork (or stew meat cut into cubes)
- 1 large onion
- 2 stalks celery
- 1 sliced carrot
- 2 tbsps. soy sauce
- 1 cup water
- 1 tbsps. molasses
- 1 can bean sprouts (rinsed and drained)
- 1 can mushrooms
- Soy sauce to taste
- Cornstarch to make paste with water for gravy.

Brown meat in fat. Simmer for 20 minutes. Add onion, celery, carrots, soy sauce and simmer another 5 minutes. Add water and molasses. Cook until meat is tender then add drained bean sprouts and mushrooms and cook 10 minutes. Thicken with cornstarch. Serve over cooked rice with soy sauce handy. Serves about 6.

MRS. H. R. MEYER.
2616 E. 218th Place.

KUGELHUFF CAKE-BREAD FROM GERMANY

- 1/2 cup milk (scalded)
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/4 cup butter

Stir sugar, salt, butter into scalded milk and let cool.

- 1/4 cup water
- 1 pkg. or cake yeast dissolved in warm water and stirred into lukewarm milk mixture.
- 2 eggs, beaten
- 2 1/2 cups sifted enriched flour added,

and beat vigorously for 5 minutes. Cover and let rise in warm place until doubled in bulk about 1 hour and 30 minutes. Sprinkle fine bread crumbs over sides and bottom of well-greased 1-qt. casserole.

Arrange on the bottom of casserole 14 or 16 whole blanched almonds.

Stir batter down. Beat thoroughly, and stir in 1 cup seedless raisins 1/2 tsp. grated lemon peel Turn batter into casserole, let rise in warm place for about 1 hour. Bake in moderate oven at 350 for about 50 minutes.

MRS. OVA L. JONES.
48 W. 53rd St.

Stuffed Cornish Hens
2 large size Cornish hens
Stuffing:
2 cups dry bread crumbs
1 cup finely chopped celery
1 small can pineapple tidbits

- 1/2 cup chopped walnuts
- 1 tsp. salt
- 1 1/2 tsp. paprika
- 2 slightly beaten eggs
- 1/2 cup melted butter
- parsley if desired

Butter the hens inside and out. Mix the eggs and butter for stuffing and add to dry ingredients. Stuff hens lightly and bake according to the weight of the hens. Directions for baking are on the Cornish Hen package.

HELEN M. MONROE.
710 E. 8th St.

(Continued on Page 34)



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Poultry time!

SECOND PRIZE

▲ SPICED OVEN-FRIED CHICKEN

1 3-lb. frying chicken cut in pieces
 1/2 cup salad oil
 2 tsp. Good Seasonings—Italian
 2 cups bread crumbs
 1/4 cup orange juice
 Combine oil with 1 tsp. seasonings. Combine bread crumbs with remaining seasonings. Dry chicken pieces and dip in oil, then roll in bread crumbs. Place chicken pieces on rack in shallow pan, skin side up. Bake 1/2 hour at 375°. Combine remaining oil and orange juice, baste chicken once and continue baking 35 minutes, or until tender.

JOE RINELLA

P. O. Box 306,
 Huntington Beach, Calif.

THIRD PRIZE

CHICKEN TETRAZZINI

2 chicken bouillon cubes
 2 cups hot water
 8 oz. pkg. thin spaghetti
 2 tblsp. butter
 2 tblsp. flour
 1/2 tsp. salt
 1/2 tsp. pepper
 1/2 tsp. cayenne pepper
 1 cup milk
 1 cup sour cream
 1 cup cottage cheese
 2 cups diced cooked chicken
 4 oz. can sliced mushrooms
 2 tblsp. minced onion
 4 tblsp. minced parsley
 1/2 cup grated cheese
 Place the bouillon cubes in the hot water and stir over low heat until dissolved. Cook the spaghetti in the bouillon until done; set aside. Melt the butter, add the flour and seasonings. Add the milk, sour cream, cottage cheese, chicken, mushrooms, onions and parsley. Cook over low heat, stirring often until mixture has boiled 5 minutes. Stir in spaghetti and place mixture in large casserole. Sprinkle the cheese over the top and bake in moderate oven 30 to 45 minutes.

MRS. PEARL TAYLOR
 2405 E. 14TH ST.

DUCKLING ORIENTAL

2 ducklings (4-4 1/2 lbs. each)
 1 1/2 cups sifted flour
 1 tsp. salt
 1 tsp. paprika
 1 tblsp. oil or shortening
 Soy Baste and Jewel Baste
 Quarter duckling and dredge in flour blended with salt and paprika. Brown slowly. Brown and drain off fat. Four Soy baste over duck, cover and bake in 350° oven about one hour or until duck is tender, basting once or twice with liquid in pan.

Soy Baste:

3 tblsp. honey
 3 tblsp. soy sauce
 1 1/2 tsp. grated orange rind
 1/2 cup orange juice
 1/2 cup wine or sherry
 1 tblsp. instant minced onion or 1/4 cup raw onion

Heat to boiling, set aside 1/2 cup for Jewel Sauce. Use remainder for basting duck.

Jewel Sauce:

1 tblsp. cornstarch
 1 cup syrup from canned



fruit cocktail

1/2 cup soy baste
 1/2 tsp. powdered ginger
 1 1/2 cups drained fruit cocktail

Stir ingredients together until smooth. Add remaining syrup 1/2 cup of soy baste and heat to boiling, stirring until clear, and thickened. Add well drained fruit cocktail and heat. Serve at once with duck.

MRS. ANGELA ORSI
 3933 CONQUISTA AVE.

PIGEONS IN CASSEROLE

Pigeons or squabs
 1 Spanish onion
 3 tblsp. butter or other fat
 Veal broth or white stock
 Clean and wash young pigeons and tie strip of bacon around each one. Place the butter in a casserole; slice a mild Spanish onion over the butter; set the pigeons on the onion in the casserole, cover the casserole and set on the stove over a very low heat. Cook for 15 minutes. Add enough veal broth to half cover pigeons and set in oven at 350° for 2 to 2 1/2 hours.

MRS. G. E. MACATURE
 253 Bennett Ave.

CHICKEN WINGS & RICE

2 lbs. chicken wings
 steamed in
 1 cup water
 2 cups washed rice in
 3 cups water
 salt and pepper
 1 can pimentoes
 Fry the wings until brown and then steam until almost done. Add the steamed rice and then add the pimiento.

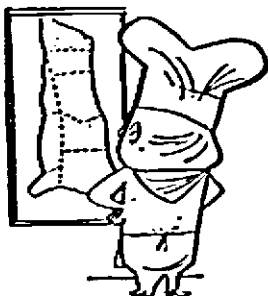
MRS. PAUL POTTS
 5328 CARITA

Marinades

SPECIALTY MARINADE

1 1/2 cups soy Kikko Man
 1/4 cup gin
 1/2 cup water
 1/4 cup salad oil
 1 finger of grated ginger, shredded
 2 cloves of garlic, minced
 1/2 cup sugar
 Mix well and use for chicken or veal for about two hours.

MRS. EDITH HARRINGTON
 1441 Canton St.



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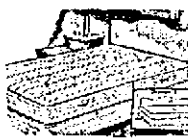
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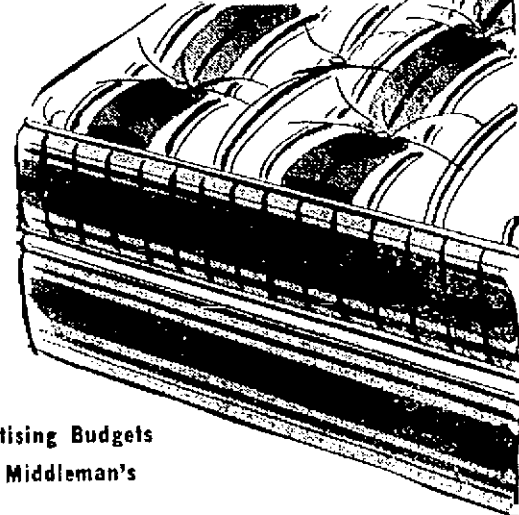
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SECOND PRIZE

SOUR CREAM COFFEE CAKE

- 1/2 lb butter (1 cup)
 - 1 1/4 cups sugar
 - 2 eggs, well beaten
 - 1 tsp. vanilla
 - 1 cup sour cream (or yogurt)
 - 2 cups cake flour, sifted
 - 1 tsp. baking powder
 - 1 tsp. baking soda
 - 1/2 tsp. salt
- Topping:**
- 1/2 cup brown sugar
 - 1/4 cup white sugar
 - 1 cup chopped walnuts
 - 1 tsp. cinnamon

Cream butter and sugar. Add eggs, sour cream (or yogurt if less rich is desired) and vanilla. Beat well. Gradually add sifted flour, baking powder, soda and salt. Mix well. Butter a 9 inch tube spring form pan, place half the batter in it and sprinkle with rest of the topping. Bake in 350 oven for one hour, or until knife comes out clean. Sprinkle powdered sugar on top while still hot. Let cool 20 min. before cutting.

MRS. EDWARD DASH
710 W. Columbia St.

THIRD PRIZE

BUTTER DIPS

- 1/2 cup butter
- 2 1/4 cups sifted flour
- 1 tbsps. sugar
- 3 1/2 tsp. baking powder
- 1 cup milk
- 1 1/2 tsp. salt

Heat oven to 450 degrees. Melt butter in oblong pan 13x9 1/2x2. Remove pan when butter is melted. Sift together flour, sugar, baking powder, salt. Add milk. Stir slowly with fork until dough just clings together. Turn onto well floured board. Roll over to coat with flour. Knead lightly about 10 times. Roll out 1/2 inch thick into rectangle, 12x8. With floured knife, cut dough in half lengthwise, then cut crosswise into 16 strips. Pick up cut strips in both hands and dip each strip on both sides in melted butter. Next lay them close together in two rows in the same pan in which butter is melted. Bake 15 to 20 minutes until golden brown. Makes 32 sticks. Variations:

1. Add 1/2 cup grated sharp cheese to dry ingredients.
2. Add 1/2 clove of finely minced garlic to butter before melting.
3. Add 1/4 cup minced chives or parsley to flour mixture.
4. Sprinkle paprika, celery seed or garlic salt over butter dips before baking.

MORFE SULLAS
1037 Marshall Place

CRANBERRY BREAD

- 2 cups sifted all purpose flour
- 1 tsp. Baking powder
- 1 tsp. salt
- 1/4 cup sugar
- 1/4 cup candied orange peel
- 1/2 tsp. cinnamon
- 2 eggs, beaten
- 1 cup milk
- 2 tbsps. melted butter or margarine
- 1 cup cranberries coarsely

chopped

1/2 cup chopped walnuts
Sift together the dry ingredients. Stir in the nuts and orange peel. Combine beaten eggs, milk and melted butter. Stir all at once in flour mixture. Mix in cranberries. Turn into greased loaf pan 9x5x3" and bake in a moderate oven of 325 for 1 hr. or until done. Cool on rack. When loaf is cooled, wrap in foil or wax paper. Let stand several hours for better slicing.

MRS. R. PRESCOTT
486 E. Platt St.

ORANGE MARMALADE BREAD

- 3 cups sifted flour
- 3 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. soda
- 1 1/2 cup orange marmalade
- 1 egg, beaten
- 3/4 cup orange juice
- 1/4 cup salad oil
- 1 cup broken walnuts

Sift together flour, baking powder, salt, and soda. Reserve 1/4 cup marmalade. Combine remaining 1 1/4 cup marmalade, egg, orange juice, and salad oil. Add to flour mixture, stirring until moistened. Stir in nuts. Turn into oil 9x5x3 loaf pan. Bake in 350 oven about one hour, or until done. Remove from pan and place on baking sheet. Spread top with reserved marmalade; return to oven for one minute or until glazed.

MRS. R. K. OVERTON
6336 DENMEAD
LAKEWOOD, CALIF.

JELLY SCONES

- 2 1/2 cups sifted cake flour
- 3 tsp. baking powder

- 1/2 tsp. salt
- 2 tsp. granulated sugar
- 1/4 cup shortening
- 5 tbsps. top milk
- 2 eggs
- phum or other jam

Sift together flour, baking powder, salt and sugar. Then cut in shortening until mixture is like coarse meal. Stir in milk with a fork. Separate one egg. Beat the egg white slightly with fork; then measure out one tbsps. and keep for the glaze. Beat the rest of this egg white and yolk with remaining egg and stir into the flour mixture with a fork. Roll out on a floured board until 1/4" thick; then cut into 2 1/2" squares. Place one teaspoon of jam in center of each square, fold opposite points toward the middle, and pinch them together firmly with moistened fingertip. Place scones on greased cookie sheets, brush lightly with the reserved egg white, and sprinkle with a little sugar. Serve warm. Makes 18 scones.

MRS. MARY SCHIFAUDO
5373 LOCUST AVE.

FIESTA BREAD

- 2 cups sifted flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1 cup mashed bananas (2 or 3)
- 2 eggs, slightly beaten
- 1/2 cup butter or margarine
- 1 cup sugar
- 1 1/2 tbsps. buttermilk or sour milk
- 1 tsp. lemon juice
- 1/2 cup raisins
- 1/2 cup dried apricots
- 1/2 cup chopped walnuts

Sift together the flour, baking

Relish and Pickles

(Continued from Page 10)

CORN RELISH

- 12 ears young tender corn
- 6 lbs. cabbage
- 3 large green peppers
- 1 cup chopped celery or tsp. celery seed
- 3 red peppers
- 4 onions
- 1 qt. vinegar
- 2 tbsps. dry mustard
- 5 tbsps. salt

powder, soda and salt. Combine bananas, butter, sugar, sour milk and lemon juice. Beat eggs until smooth. Stir into dry ingredients, put raisins and apricots through a medium food grinder. Blend fruit and nuts into dough. Pour into well-greased, loaf pan. Bake at 350 55 minutes to an hour.

MRS. CECILIA G. BUCKMAN
4133 GAVIOTA AVE.

BAKING POWDER BISCUITS

- 2 cups sifted flour
- 4 tsp. baking powder
- 1/2 tsp. cream of tartar
- 1/2 tsp. salt
- 1 egg, unbeaten
- 2 tbsps. sugar
- 1/2 cup shortening
- 3/4 cup milk

Sift flour, baking powder, cream tartar, salt and sugar two times. Add shortening to flour mixture until consistency of corn meal. Pour milk in mixture slowly, add the egg. Stir with a fork to a stiff dough. Put on floured board and knead 5 times. Roll to 1/2-inch thickness, cut with 1 1/2 inch cutter. Bake on cookie sheet from 10 to 12 minutes at 450.

MRS. MILO RASMUS
345 E. 11TH ST.

- 2 cups brown sugar

Boil corn 2 minutes. Cut from ears. Chop cabbage, celery, onions, and peppers. Combine all ingredients and cook until vegetables are tender (about half hour). Then boil hard for 5 minutes. Pour in jars and seal.

MRS. RUPERT MCCOOK
3830 Weston Place.

PICKLED FRESH DATES

- 1 cup white corn syrup
- 2 cups beat or cane sugar
- 1/2 cup white wine or pure cider vinegar
- 1/8 tsp. oil of cinnamon
- fresh dates
- walnuts

Combine syrup, sugar, vinegar, water and oil of spices; boil two minutes. Let stand for 15 minutes. Split dates, remove pits and stuff with walnuts. Pack dates upright into hot sterilized jars (16 dates to 1/2 pt. jar). Cover with boiling hot syrup and seal with hot sterilized lids.

EDITH HARRINGTON
1441 Canton St.

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see PAGE 43
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Meats

FIRST PRIZE

HAM MEDITERRANEAN

- 10-12 lb. ham
1 cup crushed pineapple
1 cup chopped walnuts
1 cup honey
1 cup seedless raisins
4 cups bread cubes
(½ inch)

Have bone removed from ham. Heat pineapple and pour over bread cubes. Add fruits, nuts and honey. Stuff cavity in ham, wrap loosely in foil and place fat side up on open pan. Bake at 300 for 22 minutes to the pound. Sew or truss ham. One hour before done, remove foil, score ham and rub with brown sugar and cinnamon. Stud with cloves and finish baking. Garnish with fresh mint and pineapple.

If your family isn't large enough to require a whole ham, ask butcher to cut 2 thick slices of ham. Then sandwich the fruit and nut stuffing between the slices, wrap in foil and bake.

MRS. SYLVIA SMITH
1974 Long Beach Blvd.

SECOND PRIZE

HAM CUPS WITH CHERRY SAUCE

- 1 lb. ground smoked ham
½ lb. ground pork
¼ cups soft bread crumbs
1 egg, well beaten
½ tsp. dry mustard
½ cup brown sugar
1 tsp. prepared mustard

Combine ham, pork, crumbs, egg and dry mustard. Mix well. Fill medium sized muffin pans. Combine brown sugar, prepared mustard and spread over tops of cups. Bake in 350 oven for 45 minutes. Serve with hot cherry sauce.

CHERRY SAUCE

- 2 tbsps. cornstarch
½ cup sugar
1 No. 2 can pitted red cherries

Cook over low heat until thick and clear, stirring constantly.

MRS. REX NICOLLS
1721 Appleton, Apt. 11

THIRD PRIZE

STEAK ROLL-UPS

- 1½ lbs. round steak, thinly sliced
½ tsp. salt
2 cups packaged stuffing mix
2 tbsps. shortening
1 10¼ oz. can beef gravy
½ cup sour cream
Dash pepper

Pound steak with meat hammer or edge of heavy saucer. Sprinkle with salt and pepper. Cut into 4 pieces long enough to roll. Place about ½ cup stuffing (prepared as directed on pkg.) near center of each piece of steak. Roll pinwheel fashion, fasten with toothpick or skewer. In skillet, brown roll-ups in shortening. Add gravy, cover, cook over low heat about 1 hr. or until tender. Spoon gravy over meat now and then during cooking. Remove roll-ups from pan and stir in sour cream, heat and serve.

MRS. D. LAURIA
3556 Pacific Ave.



MRS. SYLVIA SMITH

SPARERIB DINNER

- 6 medium potatoes
6 medium onions
6 carrots (if desired)
2½ lbs. of lean spareribs

Place vegetables in roaster and cover with the spareribs and pour the following sauce over all.

Sauce

- ½ cup catsup
1 tbsps. vinegar
1 tbsps. brown sugar
2 tbsps. salt
½ tsp. chili powder
1 cup water

Cover roaster and bake at 375 about 1½ hours or until vegetables are tender. Baste 3 or 4 times during baking. Remove cover the last 30 minutes so they'll brown.

MRS. S. T. MISIALEK
3240 SCOTT ST.

DUTCH MEAT LOAF

- 1½ lbs. ground beef
1 cup fresh bread crumbs
1 medium onion, chopped
½ cup tomato sauce
1 egg (beaten)
1½ tsp. salt
¼ tsp. pepper

Combine all ingredients and mix thoroughly. Shape in baking dish. Bake at 350 degrees for one half hour. Remove from oven and pour the following sauce over the meat:

Sauce

- ½ can tomato sauce
1 cup water
2 tbsps. vinegar
2 tbsps. prepared mustard
2 tbsps. brown sugar or molasses

Mix and pour over meat loaf. Continue baking 1½ hours longer. Serves 6 to 8.

MRS. RAY NEWLAND
1418 MARINE AVE.
WILMINGTON, CALIF.

DEVILED LIVER PATTIES

- ½ lb. beef liver
½ lb. bulk sausage
1 egg, well beaten
1 cup cracker crumbs
½ cup milk
½ tsp. worcestershire sauce

- 1 tbsps. chopped onions
1 tbsps. lemon juice
1 tsp. salt
½ tsp. chili powder
2 tbsps. catsup

Simmer liver in small amount of hot water for 5 minutes. Grind. Add remaining ingredients, mix. Fill greased muffin pans. Bake in moderate oven (350) for one hour.

MRS. I. S. ROBINSON
2206 Arlington St.

Foreign Recipes

(Continued from Page 32)

BAKLAVA (A Syrian Pastry)

Pastry:

- 2 cups sifted flour
½ cup shortening
1 tsp. salt
1 egg and water to make
½ cup

Filling:

- 2 cups slivered almonds
½ cup brown sugar, firmly packed
1 cup melted butter or margarine
1 tsp. cinnamon
½ tsp. nutmeg

Syrup:

- 1 cup water
1 cup sugar
1 orange, grated rind
1 lemon, grated rind

To make the pastry, cut shortening into flour and salt until mixture looks like corn meal. With a fork, blend the egg and water. Add to dry ingredients, mixing until all dry ingredients are thoroughly dampened. Turn onto waxed paper. Knead 8 times. Roll into ball and let rest ½ hour. For the filling, mix together all of the ingredients listed.

To combine the Baklava:

GLAZED LAMB ROAST ROYALE

- 4 lb. rolled shoulder of lamb
½ of a 6 oz. can of frozen orange juice concentrate
½ cup lemon juice
¼ cup butter or margarine
¼ tsp. salt
¼ cup finely chopped celery
¼ cup slivered almonds
¼ cup chopped mint or 1 tbsps. dehydrated mint flakes

Place lamb on rack in shallow roasting pan. Bake in slow oven for ½ hour. Combine orange juice concentrate, lemon juice, butter and salt. Cook 5 minutes; mix well. Brush lamb with orange juice mixture. Bake 45 min. to 1 hr. or until meat thermometer registers the desired degree of doneness. Brush occasionally with orange juice mixture during baking period. Meanwhile, combine remaining orange juice and celery, cook 5 minutes. Add almonds and mint and mix well. Serve with lamb.

MRS. T. SORESEN
1819 E. Carson St.
Torrance, Calif.

MEAT BALLS WITH TOMATO SOUP GRAVY

- 3 slices bread crumbled
1 lb. hamburger
½ lb. sausage
1 cup chopped celery
½ cup chopped bell pepper
1 cup chopped onions
1 tbsps. chili powder
½ tsp. salt
½ tsp. pepper

Mix thoroughly and shape into meat balls. Set aside by side. Don't set on top of each other. Take one regular can of tomato soup and pour over the top of meat balls and one can of water. Cook in oven at 350 for approximately 1½ hours. Remove top from pan about ½ hr. before they are done, in order to brown. Remove meat balls and thicken juice with flour for gravy. Season to taste.

MRS. R. W. ATKINSON
2712 Dominguez St.

BEVERLY JEAN ALLEN

divide pastry into 4 portions. Roll out 1 portion, very thin on a lightly floured pastry cloth, into a rectangle 8x16 inches. Cut rectangle in half to form two 8-inch squares. Place one square in bottom of 8x8x2 inch baking pan. Spread 2 tbsps. of filling over this pastry. Place second layer of pastry on top of filling. Roll out another portion of pastry as above. Continue making layers of pastry and filling. Spread no filling on the top layer of the pastry.

Mix the ingredients for the syrup in a saucepan. Boil 5 minutes. To bake the Baklava: cut Baklava into 8 servings. Pour 3 tbsps. of syrup over baklava. Bake in moderate oven (350) for 35-40 min. Serve remaining sauce (cooled) over the hot baklava: BEVERLY JEAN ALLEN
2907 E. 5th St.

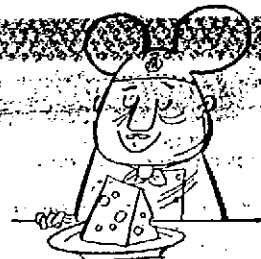
FIRED EGG PLANT ITALIAN Sauce:

- 1 lg. can tomatoes
1 sm. can tomato paste
½ tsp. garlic powder
1 tbsps. sugar
1 sm. can Italian grated cheese

Put tomatoes and paste in sauce pan and add 2 paste cans of water. Add all ingredients and cook slow until thick enough to spread.

Peel egg plant and leave strips of peel on. Cut eggplant in half and slice ½ inch thick and sprinkle with salt. Fry in any oil until brown (not deep fry). Spread one layer eggplant on platter, spread sauce on and sprinkle with cheese. Put in layers until eggplant is used up. This sauce can be used as appetizers for dips, or for sandwiches or on top of spaghetti and meat balls.

ANN BJORALT
3058 Charlemagne



BEEF OR CALF BRAIN "A LA ORIENTAL"

- 1 set of brains
¼ cup flour
¼ cup mazola oil
1 tsp. salt
2 tbsps. lemon juice
¼ tsp. marjoram
1 can tomato sauce
¼ cup catsup, enough water to clean out empty can

1 tbsps. parsley, dry or fresh cut and minced. Soak brains in cold salted water for about 10 minutes. Clean membrane off. Cut about 4 or 5 patties. Roll in flour until well covered. Fry in mazola oil in electric or top of stove skillet until golden brown. Sprinkle parsley, marjoram, lemon juice, tomato sauce and catsup-liquid; cook for about 15 to 25 minutes. Can be eaten hot or cold. Serves 4.

MARIE G. LEVEY
821 Orange Ave.

OVEN PANCAKE

A Traditional Swedish Dish

- 3 eggs
1 cup flour
2 cups milk
1 tsp. salt
2-4 tbsps. sugar.
salt pork or bacon cubes can be added if desired

Beat egg, salt and sugar. Add milk and flour alternately. Pour into hot pan or skillet slightly buttered. Bake 30 mins. in 400 oven. When done the pancake should be golden brown and creamy. Serve with jam.

MRS. ERIC A. RYDGREN
4812 Boyar Ave.

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Ice Cream, Ices, Sherbets

FIRST PRIZE

CHOCOLATE MOUSSE

1½ squares unsweetened chocolate
¾ cup sugar
2 tsp. vanilla
½ cup milk
pinch of salt
1½ cups cream

Melt the chocolate; add the sugar, gradually stir in the milk and stir until it boils. Strain and cool. Whip the cream until stiff, and fold in the chocolate mixture, salt, and vanilla. Pour into tray of freezer and freeze without stirring.

MRS. E. F. CIBAR
1037 PACIFIC AVE.

SECOND PRIZE

PAPA'S THREE FRUIT ICE (For gallon freezer)

3 cups water
3 cups sugar
1 lemon (grated rind)
1 orange (grated rind)
2 tbs. (level) gelatin
3 oranges
3 lemons
3 bananas
2 egg whites, beaten

Boil the water, sugar and grated lemon and orange rinds for 5 minutes. Add the gelatin that had been dissolved in cold water, to the hot mixture; and when cool, add the 3 oranges, lemons, and bananas cut in small cubes to mixture; fold in 2 beaten egg whites. Combine and put in gallon freezer to freeze.

BLOSSOM HARRY ROSE
5583 CAMPO WALK

THIRD PRIZE

"QUEEN" SHERBET

2 cups sugar
1 can crushed pineapple
3 lemons, juice
3 oranges, juice
3 egg whites
1 pt. cream
½ cup water

Beat egg whites very stiff. Add water to sugar and boil until syrup forms hair. Pour over beaten egg whites and beat until smooth. Cool, then add fruits and juices and enough extra rich milk to fill freezer. Freeze, using one part salt to 3 parts ice.

IONE BARDEN
9035 Walnut
Bellflower, Calif.

MARSHMALLOW-NUT FROSTING

2 1-oz. squares unsweetened chocolate
2 cups miniature Kraft marshmallows
¼ cup water
¼ cup butter or margarine
2 cups sifted confectioners' sugar
1 tsp. vanilla
½ cup broken walnuts

In a small saucepan, place chocolate, 1 cup marshmallows, water and butter. Heat over low flame, stirring until blended. Cool slightly while sifting powdered sugar, add sugar and vanilla; beat until smooth and slightly thick (about 2 minutes). Stir in remaining marshmallows and nuts. Frosts top of one 13x9x2 cake or tops of two 8-inch layers.

MRS. PAUL L. GAUCI
3552 N. Lees Ave.



MRS. E. F. CIBAR

MANHATTAN CREAM

3 oranges
½ lemon
½ cup sugar
½ pt. light cream
½ cup confectioners sugar
½ tsp. vanilla
¾ cup chopped walnuts

Strain the juice of the oranges and lemon, add sugar,

and place in a freezing tray or refrigerator. Beat cream, add powdered sugar and vanilla and float on top of orange mixture. Sprinkle chopped nuts over top. Freeze without stirring. If preferred nuts may be folded into cream mixture. Serves 4-5

ELEANORE MILLER
11917 S. GIBSON AVE.
COMPTON, CALIF.

WATERMELON SHERBET

1 20-25 lb. watermelon
2½ cups sugar
2 tbs. fresh lemon juice
1 egg white

Cut watermelon in half, scoop out the meat and squeeze out the juice through a colander to eliminate seeds. Discard pulp; sweeten the juice with the sugar, remembering that juice tastes sweeter before freezing than after. Pour in lemon juice and freeze sherbet in ice trays. Stir every 15 minutes to keep sherbet from getting flaky. When juice starts to harden, beat up egg white and mix into sherbet. This sherbet can be served in halves of iced cantaloupe.

Makes ½ gal. or 10 servings
NORVEL B. SCOTT
1491 Warren Ave.

ORANGE COCOANUT FILLING

3½ tbs. flour
1 cup sugar
2 tbs. water
1 egg, slightly beaten
Grated rind of 1 orange
½ cu orange juice
3 tbs. lemon juice
2 tsp. butter
¾ cup cocoanut

Combine flour, sugar, orange rind, fruit juice, water, eggs and butter. Cook in double boiler for 10 minutes. Stir constantly. Add cocoanut. Cool before spreading. Makes enough filling for two 9-inch layer cakes.

MRS. SHIRLEY NEAL
3417 Harco.

CHOCOLATE MALT ICE CREAM

1½ cups sugar
2 tbs. corn starch
4 eggs
1 lg. can condensed milk
2½ qts. half-and-half cream
1 sm. can of cocoamalt
1 tbs. vanilla

Mix sugar, corn starch, eggs and 1 qt. of half-and-half. Cook until it comes to a boil. Strain. Pour into a one-gallon ice cream freezer. Make a paste of the canned milk and cocoamalt. Add to custard.

Add the rest of the half-and-half and the vanilla. Freeze immediately.

MRS. BOB McCracken
3741 Poppy St.

PEACH SHERBET

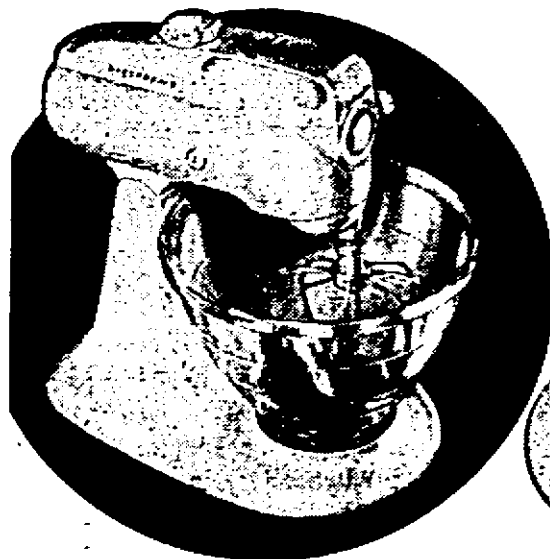
1 tbs. gelatin
¾ cup water
3 cups half and half milk
1½ cups sugar
2 cups crushed fresh peaches
¼ cup lemon juice
2 egg whites, stiffly beaten
½ tsp. salt

Set refrigerator at coldest point. Soften gelatin for 5 minutes. Scald one cup of milk in top of double boiler, add gelatin and sugar and stir until dissolved. Add the 2 remaining cups of milk then cool until mixture begins to thicken. Beat with rotary beater until fluffy then blend in peaches to which lemon juice has been added. Pour into 2 qt. freezing tray. When partially frozen, turn into cold bowl and beat thoroughly and fold in egg whites with salt, then return to refrigerator and freeze until firm.

Makes 2 quarts
MRS. SAM NURICK
44 Alamitos Ave.

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Kings, Dessert Sauces, Fillings

FIRST PRIZE

CHRISTMAS FILLING FROM THE OLD SOUTH

1 lg. pkg. marshmallows melted
1 lb. ground figs
1 lb. ground almonds
1 lg. can crushed pineapple
1 grated fresh coconut
1 lg. orange, (juice)
Melt the marshmallows in top of double boiler. Add the figs, almonds, pineapple, coconut and orange juice and mix thoroughly. Spread between layers and on top of cake. Will cover 4 layers.
EVELYN SIMS
1623 E. 16th St.

SECOND PRIZE

DOUBLE FLUFF APPLE CAKE FROSTING

1 Delicious apple
1 lemon, juice
1 cup granulated sugar
2 egg whites
Peel apple and grate very fine. Add lemon juice, sugar and egg whites in a large mixing bowl. Beat with electric beater 12 to 15 minutes. Stands up well for 45 hours.
MRS. RALPH E. BOGGS
16261 California
Bellflower, Calif.

THIRD PRIZE

RUSSIAN ROLL

1 tblsp. gelatin
2 cups scalded milk
3 egg yolk
1/2 cup sugar
1/4 tsp. salt
1 tsp. vanilla
1 cup whipping cream
Dissolve gelatin in cold water. Add scalded milk, salt, and sugar. Pour the mixture on beaten egg yolks, stirring constantly. Cook in double boiler 10 minutes. Remove from fire; add vanilla and allow to stiffen. Split Angel Food cake and put mixture between and on top of cake. Cover with nuts and maraschino cherries.
MRS. ROSE HYTREK
23255 Archibald
Wilmington, Calif.

PHILADELPHIA CREAM CHEESE

2 1oz. pkgs. of Phil. cream cheese
1/2 pkg. powdered sugar
3 tblsp. coffee cream
5 tblsp. cocoa
1 tblsp. vanilla
Mash the cream cheese well and add the coffee cream. Then add the powdered sugar and mix well. Add the 5 tblsp. cocoa, and vanilla. Mix again ready to spread. Keeps well in cool place for a few days.
MRS. E. H. SHOULTZ
2265 EARL AVE.

BROWN SUGAR ICING

1 cup brown sugar
2 tblsp. Spry
1/2 cup milk
1 cup powdered sugar
1 tsp. vanilla
Combine brown sugar, Spry, milk, and vanilla. Boil and stir for 3 minutes. Add the powdered sugar, stir well and put on cake at once.
BESSIE B. HODGSON
5165 Lemon Ave.

CREAMY NUT FILLING

2 1/2 tblsp. flour
1/2 cup milk
1/2 cup butter
1/2 cup granulated sugar
1 tsp. salt
1/2 tsp. vanilla
1/2 cup chopped nuts
1 cup powdered sugar
Gradually add the milk to the flour and cook to thick paste stirring constantly for 10 minutes. Let cool to luke warm. Mix the butter with the granulated sugar and salt. Add warm paste and beat until fluffy. Add the vanilla, chopped nuts and powdered sugar and beat until creamy thick.
MRS. HELEN HARDEMAN
4318 Maybank
Lakewood, Calif.

COCONUT-PECAN FROSTING

1 1/2 cups of coconut
1 cup of evaporated milk
1 cup of sugar
3 egg yolks
1/2 lb. margarine
1 tsp. vanilla
1 cup chopped pecans
Mix all above ingredients in saucepan. Cook and stir over medium heat until mixture thickens. Takes about 12 minutes. Add the coconut and chopped pecans. Beat until frosting is cool and thick enough to spread.
MRS. LEE JOHNSON
1131 E. 46th St.

CHERRY CREAM FROSTING

1 8 oz. pkg. cream cheese
2 tblsp. cherry juice
2 1/2 cups sifted confectioners sugar
2 tblsp. diced maraschino cherries
Have cream cheese at room temperature and whip with fork until light. Stir in cherry juice and gradually add sugar beating until well blended. Stir in cherries and chill 15-20 minutes before frosting cake. Let set at least an hour before serving.
MRS. JERRY WEISS
10377 Fudora Ave.
Buena Park, Calif.

SUNDAE SAUCE (Nice for Holiday Time)

1/2 cup sugar
1/2 cup water
1/2 cup chopped cherries
1 cup canned mincemeat
1/2 cup walnuts
Boil sugar and water five minutes; add cherries, mincemeat and walnuts. Cool.
Spoon over ice cream in serving dishes. Top with a sugar cube that has been dipped in lemon extract, push down lightly on very top of ice cream and ignite. Serve 6.
MRS. JOHN K. HUNTER
550 Mesa Way



Refrigerator Dishes

FIRST PRIZE

RUM CREAM TARTS

6 egg yolks
1 cup sugar
1 envelope unflavored gelatin
1/2 cup cold water
2 cups heavy cream, whipped
1/2 cup dark rum
10 baked 3" pastry tart shells
bittersweet chocolate curls
chopped pistachio nuts
Beat egg yolks until light. Add sugar; blend well. Soften gelatin in water; bring to a boil over low heat. Slowly stir gelatin into egg mixture. Fold in whipped cream. Gently blend in rum. Cool mixture until it is thick enough to mound slightly. Spoon into tart shells. Chill until firm. Sprinkle tarts with chocolate curls and nuts. If desired, garnish with additional whipped cream. Yield: 10 tarts. These little pies can be made weeks ahead and wrapped individually in aluminum foil. Pack into freezer until a few hours before serving and let defrost at room temperature.
MRS. JOHN K. HUNTER
550 Mesa Way

SECOND PRIZE

FLUFFY CHOCOLATE DELIGHT

4 small Hershey Almond Bars
15 marshmallows
1/2 cup milk
1/2 pt. whipping cream
1/2 cube melted butter
15 graham crackers
2 tblsp. powdered sugar
Melt together the Hershey bars, marshmallows and milk over low heat, stirring con-

stantly. Remove from heat and cool to room temperature. Fold in stiffly whipped cream. Combine graham crackers, powdered sugar and melted butter. Reserve 1/2 for topping. Press remaining mixture into bottom of 6x10 pyrex pan. Lightly spoon chocolate mixture over graham cracker crust. Sprinkle with reserved graham crackers. Chill thoroughly.

MRS. PAUL E. COLLINS
3641 Lomina Ave.

FROSTY MELON

1 honeydew melon or large cantaloupe
1 pkg. frozen raspberries (defrosted)
1 pkg. raspberry flavored gelatin
1 pkg. (large size) cream cheese
1 cup hot water
1 cup fruit juice from raspberries
small amt. cream or milk to soften cheese
Dissolve gelatin in hot water, add fruit juice. Chill until slightly thickened. Meanwhile peel melon, leaving it whole. Cut a slice from one end, scoop out seeds and drain well. place melon upright in a bowl. Fold fruit into slightly thickened gelatin and fill melon cavity. Replace cut slice, fastening it with tooth pick. Chill. Just before serving, combine cream cheese and milk and beat until smooth and fluffy. Cut a thin slice from underside of melon to make a firm base and place on plate. Spread cream cheese mixture over entire surface. To serve, cut in slices.

MRS. RAY P. MILES
323 Norton St.

LEMON CLOUD CAKE

1 pkg. unflavored gelatin
1/4 cup cold water
6 eggs, separated
2 6-oz. cans frozen lemonade
1 tblsp. grated lemon peel
3/4 cup sugar
1 large (10 in.) angel food cake
1/2 pt. whipping cream
Soften gelatin in cold water. Beat egg yolks until thick and lemon colored, in double boiler. Gradually stir in undiluted lemonade, add softened gelatin and lemon peel. Stirring constantly, cook over hot water until mixture coats spoon. Beat egg whites until stiff and gradually add sugar and beat until meringue is stiff but not dry. Fold into cooled lemon custard mixture. Break cake into small pieces. Alternate layers of cake and lemon filling in a 2 1/2 qt. ring mold or angel food cake pan. Chill 24 to 48 hrs. Unmold on serving platter and frost with whipped cream.

MRS. L. L. HOLDREN
3960 Alberan Ave.

MARSHMELLO BRITTLE CREAM

1/2 lb. peanut brittle
30 marshmallows
2 tblsp. orange juice
1 tsp. grated orange rind
1/2 pt. cream, whipped stiff
Crush or grind peanut brittle. Cut up marshmallows in small pieces, soften with orange juice and add grated rind. Combine with peanut brittle and fold in whipped cream slightly sweetened. Chill and serve in sherbet glasses with thin wafers.

MRS. EVERETT B. ROE
5268 Saldarwood St.

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Pies

FIRST PRIZE

MUD PIE

- 1 1/2 cups crushed chocolate wafers
- 3 tblsp. butter, melted
- 1 qt. & 1 pt. coffee ice cream, softened
- 1 pkg. 101 size fudge frosting mix

Toss crushed wafers with melted butter. Press into 9 inch pie plate. Bake 8 minutes at 375. Cool completely. Fill with ice cream (whip with electric beater to make smooth). Top with thin layer of fudge frosting. Freeze. At serving time you can top with fluff of whipped cream.

SANDRA GILL
6111 Fairbrook



SANDRA GILL

SECOND PRIZE

APPLE CIDER PIE

- 1 1/2 cups apple cider
- 1 pkg. apple jello
- 1 cup whipped cream
- 2 medium size red apples (peeled and grated)
- 1 scant tsp. cinnamon
- 1 9" baked pie shell

Heat apple cider, add to apple jello and stir until dissolved. Put in ice box and set until just slightly thick. Take out and beat until foamy. Add whipped cream and grated apples and add cinnamon. Pour into pie shell and chill until firm. Top with more whipped cream if desired.

MRS. TGM SORESEN
1619 E. Carson St.
Torrance, Calif.

water. Add these to dry ingredients. Knead lightly and chill Roll 1/4" thick and line pie pan, crimp or flute edges.

Filling:

- 4-6 peaches, cut into 8th or halves
- 1/2-3/4 cup sugar
- 2 tblsp. flour
- 1/4 tsp. cinnamon
- 1/2 cup sour cream
- 1/2 cup grated snappy cheese

Cut the peaches; mix together the sugar, flour, cinnamon. Pour the sour cream over the peaches. Sprinkle with the grated cheese. Pour into pastry and bake at 425 for 45 to 55 minutes.

MRS. O. P. GOODSPEED
6542 Lemon Ave.

THIRD PRIZE

PEACH PIE SUPREME

- Pastry:
- 1 1/2 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 2 tblsp. sugar
- 1/2 cup shortening
- 1 egg yolk
- 4 tblsp. ice water

Sift the flour, baking powder, salt and sugar together. Cut in the shortening. Beat the egg yolk and add the ice

CHOCOLATE CHIP REFRIGERATOR PIE

- 1/2 lb. marshmallows (about 32)
- 3/4 cup milk
- 1/4 tsp. salt
- 1 cup whipping cream whipped
- 1 tsp. vanilla
- 1 sq. unsweetened chocolate (1-oz.) grated
- 1/4 cup chopped nuts
- Pie Shell:
- 1/2 cup butter

- 1 cup uncooked, quick-cooking rolled oats
- 1/4 cup sugar
- 1/4 tsp. cinnamon

Place the marshmallows, milk, and salt in top of double boiler, and allow to melt. Cool thoroughly. Fold in the whipped cream, vanilla, grated chocolate and chopped nuts. Pour into prepared pie shell (oatmeal) and garnish top with 1/4 cup grated coconut or shaved chocolate. Chill and let stand 15 minutes at room temperature before serving.

For oatmeal pie shell put the butter in an 8" pie pan and set in oven while heating it to 350 degrees. Combine the cup of uncooked rolled oats, sugar and cinnamon. Mix with melted butter. Bake 15 minutes. Remove from oven; shape into shell by pressing mixture against sides and bottom of pie pan with tip of spoon.

MRS. D. B. LARKEY
725 Belmont Ave.

DELUXE RHUBARB PIE

- 2 cups rhubarb, cut in small pieces
- 1 cup sugar
- 3 tblsp. flour
- 3 well beaten egg yolks
- 3 egg whites
- 3 tblsp. of powdered sugar

Blend the rhubarb, sugar and flour well in a bowl; add the egg yolks and mix with other ingredients. Spread this filling in a 9" unbaked pie shell. Bake 10 minutes at 450 degrees, then 30 minutes at 325. Make the meringue of the three egg whites and powdered sugar. Spread on pie and brown meringue in oven.

MAYMIE R. KRYTHE
240 W. 17th, Apt. 11

BAKED ALASKA

- 1 9" baked pie shell
- 3 egg whites
- 1/8 tsp. cream tartar
- dash of salt
- 1/2 cup sifted confectioner's sugar

1 pt. chocolate ice cream
1 pt. strawberry ice cream
1-2 tblsp. chocolate syrup
Whip egg whites until foamy. Add cream of tartar and salt; continue whipping until soft peaks form. Add sugar, 2 tblsp. at a time, whipping well after each addition, until meringue stands in stiff peaks. Spoon a layer of chocolate ice cream into pastry shell; top with strawberry ice cream. Cover thickly with meringue spread evenly over top so it touches the pastry edge on all sides. Dip a small spatula into chocolate syrup and swirl the meringue until the top is completely marbled. Bake in hot oven (450) for 3 minutes or until meringue is delicately browned. This pie can be frozen uncovered up to 24 hours; otherwise serve immediately.

MRS. GEORGE A. EROE
2809 Ladoga Ave.

PINEAPPLE PECAN PIE

- 1 9" unbaked pastry shell
 - 3 eggs slightly beaten
 - 3/4 cup sugar
 - 1 1/2 cup light corn syrup
 - 1 cup crushed pineapple
 - 1 cup pecans chopped
- Place eggs in bowl beat together lightly. Add sugar, syrup, nuts and pineapple. Stir until thoroughly mixed.

Ice Cream

EASY VANILLA ICE CREAM

- 6 eggs
- 2 1/2 cups sugar
- 1 pt. half-and-half
- 3 qts. milk
- 3/4 tsp. vanilla

Beat eggs and sugar until creamy. Add milk, half-and-half, vanilla (for various color schemes at party add food coloring in desired shade). Put mixture in one-gallon freezer. Use crushed ice and salt. (6 parts ice to 1 part salt.)

MRS. LUTHER BILLINGSLEY
4261 Ostrom
Lakewood, Calif.

TANGERINE SHERBET

- 1 half-gallon orange sherbet
- 1 1/2 cups tangerine sections

Let sherbet melt until just soft enough to stir. Then fold in fruit sections. Refreeze sherbet, then serve.

MOLLY WEIDNER
7130 ATHONTON
LONG BEACH 15, CALIF.
BANANA SHERBET
1 cup water
1 cup sugar

Pour into unbaked pie shell. Cook in hot oven, 450 degrees, for 10 minutes, then reduce heat to 350 degrees and bake 40 minutes longer or until blade comes out clean when stuck in center.

MRS. MYRTLE WALL
1221 E. GREENLEAF DR.
COMPTON, CALIF.

PEACH GLAZE PIE

- 1 qt. fresh sliced peaches
- 1/2 cup water
- 1 cup sugar
- 3 tblsp. cornstarch
- 1 tblsp. lemon juice
- 1 tblsp. butter
- pinch salt
- whipped cream
- 1 baked 9" pie shell

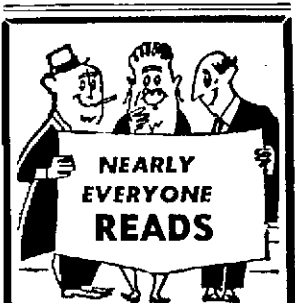
Cut up 1 cup of peaches, add water and cook 4 minutes. Mix sugar and cornstarch and add to fruit mixture. Cook until thick and clear. Add lemon juice, butter and salt. Cool. Arrange remaining fruit in cooled pie shell. Pour cooled glaze over all. Chill. Top with whipped cream. Serves 6.

MRS. HAROLD C. ROESSLER
720 W. BURNETT ST.

- dash of salt
- 1 ripe banana
- 1/4 cup orange juice (fresh, frozen, canned)
- 3 tblsp. lemon juice (fresh, frozen, canned)
- 1 egg white

Cook sugar and water until sugar dissolves. Remove from heat and stir in salt, mashed or sieved banana, orange juice and lemon juice. Pour mixture into ice-cube tray and freeze until mixture is mushy. Takes about an hour. Remove from refrigerator. Beat egg white until stiff enough to hold a shape and mix thoroughly but gently into the partly frozen sherbet. Return to refrigerator tray, freeze again until almost firm, then transfer to a chilled bowl and beat with a rotary beater until light and frothy. Pour back into refrigerator tray and freeze until firm.

Makes 1 quart
DONNA E. HOBSON
145 E. 51st St.



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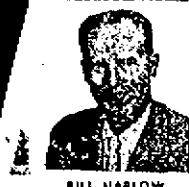
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Leftovers

FIRST PRIZE

HAM AND APPLE BURGERS

- 2 cups diced cooked left-over ham
- 1/2 cup chopped celery
- 1/2 cup chopped green pepper
- 1 cup diced tart apples
- 1 tblsp. minced onion
- 1 tblsp. butter
- 5 hamburger buns
- 1/2 cup sour cream
- 1 tsp. dry mustard

Saute ham, celery, green pepper, apple and onion in butter for 10 minutes. Cut a thin slice from the top of buns and pull some of soft center from rolls. Stir crumbs into ham mixture. Place rolls on a cookie sheet and toast under broiler. Mix cream and mustard together thoroughly. Stir in ham mixture. Spoon into buns and cover with top slices. Serve immediately.

Serves 6.

MRS. CHRISTA CUSUMANO
3636 Camerino St.
LAKEWOOD, CALIF.

SECOND PRIZE

SWEET-SOUR MEATS

- 1 lb. any cooked meat or mixture of chicken, beef, pork
- 1 lg. onion, sliced and diced
- 1 sm. can of ring pineapple (diced)
- 2 green peppers, sliced
- 1/2 cup brown sugar
- 1/4 cup lemon juice or vinegar
- 2 tblsp. soy sauce
- 3 tblsp. cornstarch



MRS. CHRISTA CUSUMANO

- 2 tblsp. water

Cook onion and green peppers in juice from can of pineapple, in large frying pan or 3 qt. pan. Cover, simmer 15 minutes. Add pineapple, brown sugar, lemon juice or vinegar, soy sauce, cornstarch and water. Simmer and stir until sauce is thick and thoroughly heated, about 15 minutes. Serves 6.

MRS. ELFRIEDE A. STORM
4917 E. San Juan St.
Compton, Calif.

THIRD PRIZE

BAR-B-Q BEEF BUNS

- 4 cups 2" strips cooked beef
- 1/4 cup vinegar
- 1 1/2 cups water

- 3/4 cup granulated sugar
- 4 tsp. prepared mustard
- 1/4 tsp. pepper
- 2 tsp. salt
- 1/4 tsp. cayenne pepper
- 2 thick slices lemon
- 2 sliced medium onions
- 1/2 cup butter or margarine
- 1 cup catsup or chili sauce
- 3 tblsp. Worcestershire sauce
- Pitted ripe olives
- Hamburger buns (toasted)
- Celery sliced on angle

Combine vinegar and next nine ingredients in large Dutch oven. Simmer mixture, uncovered for 20 minutes. Add catsup, Worcestershire and meat. Refrigerate mixture, or if using soon, continue cooking. Simmer slowly. For bright touch add celery and olives 10 minutes before serving on top of split toasted buns.

MRS. EMERSON E. CHODZKO
4502 Falcon Ave.

POOR MAN'S RAVIOLI

- 1 pkg. "Occhi di Lupo" giant size macaroni
- 3 cups finely ground pot roast
- 1 small onion ground with meat
- 1 egg
- 2 tsp. Italian Seasoning

Boil macaroni in salted water until barely tender. Strain and place in cold water a few minutes to firm. Spread on a clean towel and let cool. Pack each of macaroni with stuffing. Put in a well greased casserole and cover with

- sauce. Bake 30 min. at 350°
- Serve with grated Parmesan cheese
- Sauce
- 1 clove garlic, minced
- 1 8-oz. can tomato sauce
- 1 small can mushrooms, chopped
- 1 tsp. sugar
- 1/2 tsp. Italian Seasoning

Combine the meat and onion with the egg and seasoning. Mix well. Stuff the macaroni and after placing in greased casserole, cover with the sauce which you mix and heat thoroughly. If there is any stuffing left; form into small balls and fry in oil. Serve as a side dish.

MRS. LYNN E. EDWARDS
P.O. BOX 338
LA MIRADA, CALIF.

TURKEY SCALLOP

- 2 cups roast turkey, diced
- 2 cups condensed cream of celery soup
- 1/4 cup diced green pepper
- 1/4 tsp. salt
- 1/4 tsp. nutmeg
- 3 cups toasted small bread crumbs
- 1/4 cup crumbled blue cheese

Combine turkey, celery soup, green pepper, nutmeg and salt in a saucepan. Heat thoroughly. Place the 2 cups toasted bread cubes in a buttered 2 qt. casserole. Cover with the creamed turkey mixture. Sprinkle with the sauce, then the remaining 1 cup of bread crumbs. Bake at 350 for 40 minutes. Serves 6

MRS. LEONA PAYTON
1001 E. BROADWAY

CHICKEN LILANI

- 1 qt. cooked rice
- 1 1/2 cups leftover chicken
- 1 can (4 oz.) mushrooms (stems and pieces)
- 1 can cream of chicken soup
- 1 can (13 1/2 oz.) crushed pineapple
- 1/4 cup sliced almonds
- 2 tblsp. butter or margarine

Saute almonds in butter or margarine. While these are browning, mix together other ingredients. Include juice from the can of mushrooms and pineapple. Put ingredients into 2 qt. casserole dish and top with golden brown almonds. Bake in 350 oven for 30-40 minutes Serves 4-6

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3109 Corto Place

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Egg Dishes

FIRST PRIZE

EGG FOAM DUMPLING

- 3 egg whites
- 1/4 tsp. salt
- 3 egg yolks
- 3 tbslp. flour

Beat whites with salt until stiff. Beat yolks with flour until smooth. Fold yolk mixture into beaten whites. Drop this mixture by tablespoonfuls into boiling stock (stew) or gravy and cook covered for 5 minutes. Serves 6

Note: It's a good idea to moisten the spoon in stew liquid before dipping the dumpling batter with it.

MRS. ELBA L. COWLES
325 VENETIAN SQUARE

SECOND PRIZE

STUFFED EGGS, PARTY STYLE

- 10 eggs
- 4 ozs. caviar
- 1 tbslp. finely chopped chives

1/4 cup soft butter
6 oz. roquefort cheese
1/2 lemon juice
Boil eggs until hard. Cut eggs in half lengthwise. Remove yolks and place in small bowl, in which caviar, chives, butter, cheese and lemon juice have been blended. Add a few grains of cayenne pepper. Blend and fill into egg whites. Chill until ready to serve.

MRS. ARTHUR FRITZ
3607 CAMERINO ST.
LAKEWOOD, CALIF.

THIRD PRIZE

SCRAMBLED EGGS ON MUFFINS

- 8 eggs
- 1/2 can (10 1/2-oz. can) mushroom soup
- 1/4 cup milk
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 tbslp. chopped pimiento
- 1/2 cube butter
- 4 English muffins, cut in half
- 8 slices cheese (sharp or mild)

Slightly beat eggs; stir in mushroom soup, milk, salt, pepper, and pimiento. Melt butter in heavy frying pan, add egg mixture and cook over low heat until eggs are just set, stirring occasionally. While eggs are cooking, toast split English muffins. Spoon scrambled eggs on muffins. Top with cheese and broil until cheese melts. Serves 8.

DOROTHY ANNIS,
4013 Virginia Rd.

EGG CUTLETS

- 8 hard boiled eggs, chopped
- 3 tbslp. butter
- 6 tbslp. flour
- 1 cup milk
- 1 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. grated onion
- 1 tsp. chopped parsley
- 1/2 cup dry bread crumbs
- 1 egg, lightly beaten

Prepare hard boiled eggs. Melt butter, add flour (3 tbslp. added to butter and 3 tbslp. added to milk for ease in blending) add milk and cook until thickened, stirring constantly. Consistency will be



MRS. ELBA COWLES

very thick. Add seasonings and chopped eggs and mix well. Chill. Divide into portions and shape into cutlets. Roll cutlets in crumbs, dip in beaten egg and in crumbs again. Brown in drippings in a frying pan and fry until golden brown on both sides. The cutlets may be served plain or with a cheese or tomato sauce. 4 to 5 cutlets

BEATRICE MADSEN
1344 W. 13TH ST.
SAN PEDRO, CALIF.

CHINESE EGGS

- 1/2 cup uncooked rice
- 4 hard cooked eggs
- 1 cup grated cheese
- 2 tbslp. green peppers, chopped
- 2 tbslp. canned tomatoes salt and pepper
- 1/4 cup milk
- 1 tsp. onion, chopped

Cook the rice in boiling water. Drain well. Season it with salt and pepper and spread on a shallow baking dish. Cut the hard cooked eggs in half lengthwise, remove yolks and mix them with 1/4 cup cheese, chopped green pepper, onion, tomato, and seasoning to taste. Stuff the egg whites and arrange on rice. Pour around the eggs a sauce made with the remaining cheese and milk, cooked in a double boiler until the cheese is melted. Place the dish in a moderate oven for 20 minutes or until it is well heated and the eggs begin to brown. Makes 6 servings

MRS. APRIL DELFO
10813 FLAILON AVE.
SANTA FE SPRINGS, CAL.

EGG SUPPER DISH

- 3 tbslp. butter
- 1/2 tsp. dry mustard
- 1/4 cup milk
- 6 hard cooked eggs
- 1 cup crushed potato chips
- 2 tbslp. flour
- 1/4 tsp. celery salt
- 1/2 tsp. salt
- 1/4 tsp. pepper

Melt butter. Add dry ingredients, then gradually add milk, stirring until sauce is smooth. Put layer of potato chips in buttered casserole, then sliced eggs, then cream sauce, until all is used, ending with some potato chips on top. Bake at 325 for about 20 min.

MRS. ERNEST SCHMIDT
13213 South St.
Artesia, Calif.

Foreign Recipes

FIRST PRIZE

ITALIAN RICOTTA CHEESE CAKE FILLING

- 1 large sponge or angel food cake cut in 3 layers
- 1 1/2 lbs. Ricotta cheese
- 1 cup sugar
- 2 milk chocolate Hershey bars with almonds, shaved
- 1/4 cup of walnuts, broken
- 4 red and 4 green cut up maraschino cherries
- 1/2 tsp. almond extract
- 1/2 figger of Bourbon

Mash Ricotta cheese by electric beater. Add sugar and blend until it is custard like. Add milk chocolate, walnuts, cherries, almond extract and bourbon. Mix well and spread filling between layers of cake. Sprinkle top of cake with powdered sugar. Refrigerate until cold.

MRS. L. PERRONE
1057 Marcellus St.

SECOND PRIZE

ARABIAN PILLAF

- 2 cups Calif. brown rice
- 1 tsp. salt
- 2 tbslp. butter
- 3 cups hot water

Fry rice in butter until browned in heavy dutch oven. Add water, salt, and cover tightly. Steam slowly until done, for 1 1/2 hr.

MEAT SAUCE

- 1 lb. veal, beef or pork
- 1/2 cup diced celery
- 1 cup salted peanuts, chopped
- 1 cup tomato sauce
- 1/2 tsp. curry powder
- salt, red and black pepper to taste

Cut meat into small cubes, roll in flour and fry in generous amount of shortening until browned. Add all remaining ingredients except peanuts and simmer until done, 3/4 to 1 hour.

Place rice on large platter, pour meat sauce over, sprinkle with chopped nuts.

Serves 4.

MRS. RUTH RUNDELL
4412 Conquista

CORN OMELET

- 1 pt. corn (cream style)
- 1 tbslp. flour
- 1 tsp. sugar
- salt and pepper
- 2 eggs, well beaten
- 1 cup milk
- butter

Mix corn, flour, and sugar, with salt and pepper to taste. Add beaten eggs then stir in milk. Pour into buttered 1 qt. casserole. Dot with butter. Bake in 350 oven for 1 hour.

MRS. FORREST W. RAY
11013 MARBEL AVE.
DOWNEY, CALIF.

CARACAS EGGS

- 2 oz dried beef
- 2 tbslp. butter
- 1 tsp. chili powder
- 1 cup cheddar cheese (grated)
- 1 cup tomatoes
- 3 eggs, beaten

Shred dried beef. Melt butter in skillet and brown meat. Stir in chili powder, grated cheese and tomatoes. When simmering, stir in beaten eggs. Cook until eggs are set. Serve hot.

MRS. J. K. MENTON
14052 Edwards St.
Westminster, Calif.



MRS. LEONARD PERRONE

THIRD PRIZE

CHOP STEWY

- 1 lb. round steak or
- 1 lb. Pork (or stew meat cut into cubes)
- 1 large onion
- 2 stalks celery
- 1 sliced carrot
- 2 tbslp. soy sauce
- 1 cup water
- 1 tbslp. molasses
- 1 can bean sprouts (rinsed and drained)
- 1 can mushrooms

Soy sauce to taste
Cornstarch to make paste with water for gravy.
Brown meat in fat. Simmer for 20 minutes. Add onion, celery, carrots, soy sauce and simmer another 5 minutes. Add water and molasses. Cook until meat is tender then add drained bean sprouts and mushrooms and cook 10 minutes. Thicken with cornstarch. Serve over cooked rice with soy sauce handy. Serves about 6.

MRS. H. R. MEYER.
2816 E. 218th Place.

KUGELHUFF CAKE-BREAD FROM GERMANY.

- 1/2 cup milk (scalded)
- 1/2 cup sugar
- 1/2 tsp. salt
- 1/4 cup butter
- Stir sugar, salt, butter into scalded milk and let cool.
- 1/4 cup water
- 1 pkg. or cake yeast dissolved in warm water and stirred into lukewarm milk mixture.
- 2 eggs, beaten
- 2 1/2 cups sifted enriched flour added,

and beat vigorously for 5 minutes. Cover and let rise in warm place until doubled in bulk about 1 hour and 30 minutes. Sprinkle fine bread crumbs over sides and bottom of well-greased 1-qt. casserole.

Arrange on the bottom of casserole 14 or 16 whole blanched almonds.

Stir batter down. Beat thoroughly, and stir in 1 cup seedless raisins 1/2 tsp. grated lemon peel. Turn batter into casserole, let rise in warm place for about 1 hour. Bake in moderate oven at 350 for about 50 minutes.

MRS. OVA L. JONES.
48 W. 53rd St.

Stuffed Cornish Hens
2 large size Cornish hens
Stuffing:
2 cups dry bread crumbs
1 cup finely chopped celery

1 small can pineapple tidbits
1/2 cup chopped walnuts
1 tsp. salt

1 1/2 tsp. paprika
2 slightly beaten eggs
1/2 cup melted butter
parsley if desired

Butter the hens inside and out. Mix the eggs and butter for stuffing and add to dry ingredients. Stuff hens lightly and bake according to the weight of the hens. Directions for baking are on the Cornish Hen package.

HELEN M. MONROE.
710 E. 8th St.

(Continued on Page 34)



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Salads

FIRST PRIZE

BLUE CHEESE CAULIFLOWER SALAD

- 1 cup water
- 1 tsp. salt
- 1 large cauliflower
- ½ cup salad oil
- ¼ cup wine vinegar
- 2 tblsp. mayonnaise
- ½ cup crumbled blue cheese
- ¼ tsp. salt
- Dash pepper
- Lettuce leaves
- Paprika

After washing and removing the green leaves from the cauliflower cook it in the water and salt until tender. Leave the cauliflower whole. Lift it from the water and chill. Put the oil, wine vinegar, mayonnaise blue cheese, salt and pepper into a jar. Shake well and chill. When ready to serve, place the cauliflower on a bed of lettuce leaves. Shake the dressing again and pour half over the cauliflower. Sprinkle with paprika. Place the rest of the dressing in a small pitcher and serve with the salad.

ELEANORE MILLER
14917 S. Gibson Ave.
Compton 2, Calif.

SECOND PRIZE

ITALIAN BEAN SALAD

- 1 can cut green beans
- 1 can wax beans
- 1 can red kidney beans
- 1 cup chopped celery
- 1 small can pimiento
- 1 cup onion rings
- 1 cup sugar
- 1 cup vinegar
- 3 tblsp. salad oil
- Salt to taste

Let vegetables stand in dressing for 24 hours, in refrigerator. A small piece of garlic may be added if desired.

MRS. W. M. HANAU
1801 Marber Ave.

THIRD PRIZE

FROSTED JELLO SALAD

- 1 pkg. lemon jello
 - 1 pkg. apple jello
 - 4 cups boiling water
 - 1½ bananas sliced
 - 10-20 marshmallows diced.
- Mix jello and water. Allow to cool. When jello starts to thicken, add pineapple, bananas and marshmallows and pour into a 9x12 pyrex baking dish. Allow to become firm; then spread with the following dressing.

Dressing:

- Pineapple juice plus water to make 1 cup
- 1 egg slightly beaten
- ½ cup sugar
- 2 tblsp. flour
- ½ cup cream (whipped)
- 1 cup grated cheese
- 2 tblsp. butter

Add enough water to pineapple juice to make 1 cup. Heat to boiling. Heat 1 egg slightly, add ½ cup sugar and 2 tblsp. flour. Add small amount of hot juice. Mix and then add rest of juice. Return to heat and cook until thick, adding 2 tblsp. butter. When cool, mix with ½ cup grated sharp cheese. Keep in refrigerator until serving time.

MRS. GEORGE M. CEJKA
1552 Gulf Avenue
Wilmington, Calif.



ELEANOR MILLER

SPICY GRAPE-APPLE SALAD

- 1 No. 303 can grapes
- 1/16 tsp. cinnamon
- 1/16 tsp. cloves
- 1 tsp. vinegar
- 1 pkg. apple gelatin
- 1 cup chopped apple (leave peeling on for color)
- 1 7 oz. bottle of 7 Up or Gingerale

Drain juice from grapes and add water to make 1 cup. Bring to boil; add cinnamon, cloves, and vinegar. Remove from heat and pour back over grapes and let stand until cool.

Drain juice from the spiced grapes. Bring to boil and pour over apple gelatin, stirring until gelatin is dissolved. Add carbonated beverage and mix well. Chill until slightly thickened. Fold in grapes and chopped apple. Chill until firm. Serves 6.

MRS. EDWARD YEATER
5528 Downey Ave.
Lakewood, Calif.

GERMAN SECRET POTATO SALAD

- 3 lbs. of potatoes in jackets
- ¼ cup finely diced bacon
- ¼ cup chopped onion
- 1 tblsp. flour
- 2 tsp. salt
- 1½ tblsp. sugar
- ¼ tsp. pepper
- ½ cup cider vinegar
- ¼ cup water
- ½ tsp. celery seed
- 3 tblsp. chopped parsley

Cook the potatoes until tender, cool and then slice thin. Fry the bacon until crisp and add the chopped onion and cook one min. Blend in flour, salt, sugar and pepper. Stir in vinegar and water. Cook 10 min. and pour over sliced potatoes. Add the celery seed and chopped parsley. Serve warm.

ALMA LANGE
3018 E. 7th St.

MINTED CARROT AND PINEAPPLE SALAD

- 1 pkg. lemon jello
- 1 cup hot water
- 1 cup pineapple juice
- 1 cup grated, scraped raw carrots
- 1 cup drained crushed pineapple
- few drops mint flavoring
- crisp lettuce leaves
- mayonnaise

Dissolve jello in hot water. Add juice. Chill until be-

ginning to thicken. Add carrots, pineapple and mint flavoring. Pour into six individual molds. Serve with mayonnaise.

LEATRICE MUIRHEAD
211 Cherry

- CUCUMBER SHRIMP MOLDED SALAD**
- 2 pkgs. lime jello
- 1½ cups boiling water
- 8 oz. pkg. Cream Cheese
- 1 cup mayonnaise
- 1 tsp. salt
- 4 tblsp. lemon juice
- 1½ cups drained shredded unpared cucumber
- 1 small container of cottage cheese
- ½ cup sliced green onions
- 2 cans drained shrimp
- 1 small jar pimientos (cut fine)

Dissolve the jello in the boiling water and add the mayonnaise and cream cheese. To this mixture add the remaining ingredients, mix and spoon into mold. Refrigerate until set. Serves 8-10.

MRS. RUTH RUNDELL
4412 Conquista
Lakewood, Calif.

AVOCADO FRUIT SALAD

- 3 medium avocados
- 1 tsp. lemon juice
- 1 cup crushed pineapple, drained
- 2 medium oranges, peeled
- ½ cup cottage cheese
- ½ cup sour cream

Cut avocados in half lengthwise and remove seeds. Remove pulp with spoon, being careful to leave shells intact for refilling. Dice avocado pulp, sprinkle with lemon juice and stir lightly. Fold in pineapple (reserving about 2 tblsp. for garnish). Cut orange segments into small pieces and drain. Add to avocado mixture and fold in cottage cheese and sour cream.

Refill avocado shells with mixture, heaping high, and top each with remaining crushed pineapple. Serves 6.

MRS. ANNIE MAE HARDMAN
1151 E. 20th St.

FRUIT SALAD DELIGHT

- 1 small can Mandarin oranges
 - 1 medium can crushed pineapple
 - 5 cups miniature marshmallows
 - 1 pt. dairy sour cream
- Drain the pineapple and mandarin oranges thoroughly. Fold oranges, pineapple, marshmallows and dairy sour cream together carefully, and put in 8x8x2 pan and let stand over night. Cut in squares, and serve on lettuce cup. Garnish with maraschino cherry.

MRS. DONNA ROBERTSON
4461 N. Stevely Ave.,
Lakewood, Calif.

CRANBERRY SALAD

- 1 16 oz. can cranberry jelly
- 3 tblsp. lemon juice
- 1 cup of whipping cream, whipped
- ¼ cup of mayonnaise
- ¼ cup of powdered sugar
- 1 cup of chopped nuts

Crush the cranberries with a fork and mix with the lemon juice. Put this mixture in the bottom of a refrigerator tray. Combine the remaining ingredients and pour over the cranberry mixture. Freeze in the freezing unit of the re-

frigerator about 8 hours or until the cranberries are set. Cut in squares and serve on lettuce or water cress. Serves 4-5.

MRS. GEORGE LAFORTUNE
2800 San Francisco

* THE MEADOWS CALIENTE SALAD

- 1 small head of lettuce cut in bite size chunks
- 1 med. green pepper (chopped)
- 1 small cucumber (chopped)
- 4 medium radishes (chopped)
- ½ med. onion (sliced and separated into rings)
- 6 med. tomatoes (cut in quarters)
- ½ cup croutons

Dressing:

- 2 med. cloves garlic
- 2 hard boiled eggs
- 8-12 flat anchovies
- 2 tblsp. wine vinegar
- 1 tblsp. worcestershire sauce
- 2 tblsp. A-1 Sauce
- 8 tblsp. olive oil or salad oil
- 2 1 min. eggs
- ½ cup grated parmesan cheese

Mash the garlic cloves and rub good around the inside of large wooden salad bowl. In the bottom of the bowl mash together the hard boiled eggs, anchovies, add vinegar and oil and worcestershire and A-1 sauce. Beat together with a fork. Add chopped greens before tossing; add the 1 min. eggs and the cheese. Toss lightly. The trick of the salad is the 1 min. eggs added just before tossing.

ELIZABETH M. KING
1317 E. ESTHER ST.

WILTED LETTUCE SALAD

- 1 egg, hard cooked
- ¼ cup bermuda onion minced
- 3 bacon strips
- 3 tblsp. sugar
- ¼ cup vinegar
- 1 head of lettuce

Crumble the hard cooked egg with fork. Saute the bacon, diced, until crisp. Drain on paper toweling. Cool bacon



fat slightly. Stir in the sugar, vinegar and heat slowly until very hot. Pour at once over head of lettuce that has been washed and broken up for salad. Sprinkle with crumbled bacon and egg and minced onion. Toss and serve. Do not let lettuce get too wilted.

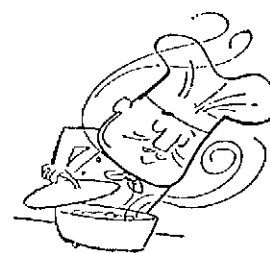
MRS. A. B. JOHNSON
338 Prospect Ave.

MOLDED BLUEBERRY

- 1 pkg. lemon jello
- 1 cup boiling water
- 1 cup cold water
- 1 pkg. cream cheese
- ½ cup broken nut meats
- 1 cup blueberries, well drained
- 1 tblsp. sugar

Dissolve jello in boiling water, add cold water and chill until partially set. Measure one cup jello mixture with one cup well drained blueberries and the sugar. Pour into mold and chill until firm. Whip remaining cup of jello mixture with the pkg. of cream cheese and broken nut meats. Pour on top of blueberry mixture, chill until firm and serve with any desired fruit salad dressing.

MARION G. HORTON
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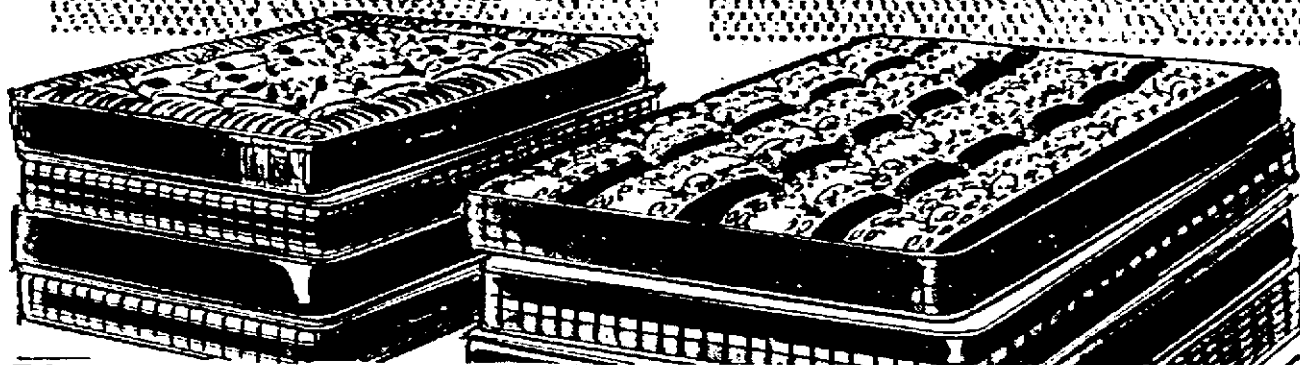
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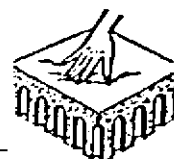
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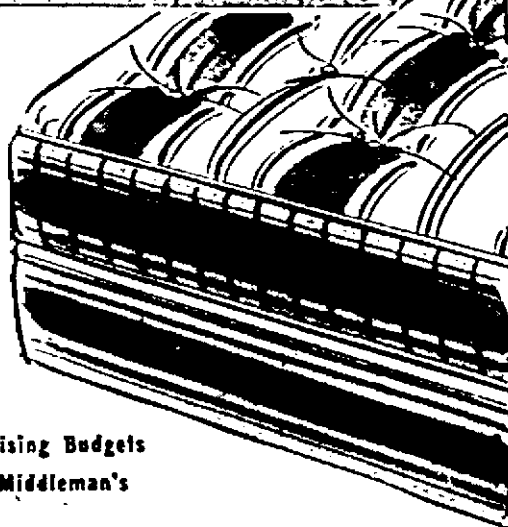
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Potato Dishes

FIRST PRIZE

STATE OF MAINE POTATO CUSTARD PIE

- 1 medium potato
- 2 tbsp. butter
- 3/4 cup sugar
- 2 beaten egg yolks
- 1/2 cup milk
- 1/2 lemon, juice and grated rind

2 stiffly beaten egg whites
pastry for one 9" pie shell
Pare potato, cook until tender and mash smooth. Add butter and sugar; stir to a creamy consistency; cool. Add egg yolks, milk, lemon juice and rind; blend well. Fold in stiffly beaten egg whites. Pour into a 9-inch pastry shell. Bake at 400 for 25 minutes or until crust is baked.

P. GAWTHORNE
744 Loma Vista Dr.
SECOND PRIZE

POTATO CHEESE CRUNCHIES

- 1 tbsp. melted butter
- 3/4 cup crushed cereal flakes
- 1/2 cup grated cheese
- 4 boiled potatoes
- 1 tsp. salt
- 1/2 tsp. paprika

Pour melted butter in shallow baking pan; dip potatoes cut in 1/2 inch sections in butter and arrange in pan. Combine cereal flakes, cheese, salt and paprika. Sprinkle over potatoes. Bake in 425 oven for 15 min. or broil 3 inches from flame for 10 min.

Serves 4

MRS. LLOYD S. ROBINSON
2206 ARLINGTON ST.

THIRD PRIZE

SWEET POTATO-ORANGE CASSEROLE

- 8 medium sweet potatoes
- 2 small oranges
- 4 tbsp. butter or margarine
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1/2 cup finely chopped nuts
- 1/4 tsp. nutmeg
- 1/4 tsp. salt
- 14 marshmallows

Drop scrubbed potatoes in boiling salted water. Cook until tender. Peel. Mash and beat hard until fluffy and lumpless. Set oven at 350 and grease an 8" casserole. Grate the rind of the oranges and melt the butter. Mix the latter into the potatoes, then the rind, next the brown and white sugar, nuts, nutmeg and salt. Stir hard until everything is thoroughly mixed in. Put potato mixture in the casserole and place marshmallows around edge. Arrange peeled orange sections in a circle in the center. Bake 30 minutes. Serves 6-8

MRS. GENEVA KUHN
6048 AMOS
LAKEWOOD, CALIF.

POTATOES ENCHANTED

- 2 cups hot mashed potatoes
 - 1/4 cup hot milk
 - 2 tbsp. butter or oleo
 - salt and pepper
 - 1/2 cup chopped ham
 - 2 egg whites
 - 1 cup shredded American cheese
 - 1/4 cup mayonnaise
- Mix the potatoes, milk, butter or oleo, and seasonings to taste. Pile in a glass baking dish and sprinkle the chopped

ham over the top. Beat the egg whites stiff, fold in the shredded cheese, then fold in the mayonnaise. Spread this over the potatoes and ham. Bake in 400 oven 10-12 minutes or until lightly browned.

Serves 4

BARBARA ANN RAY
11013 MARBEL AVE.
DOWNEY, CALIF.

POTATOES A LA HANSEN

- 2 small cans of potatoes
- 2 green onions, tops and all, chopped fine
- 2 tbsp. parsley chopped
- 1 tbsp. Lowry's seasoning salt
- 1 1/2 can of cream of mushroom soup
- 1/2 can condensed milk
- 2 tbsp. flour
- 1/2 cup milk

This dish can be prepared in the morning for the evening meal. The longer it marinates the more flavor. Use double boiler, rinse the potatoes in cold water. Mix together the potatoes, soup, canned milk, onions, parsley and seasoning salt. Bring to boil, let simmer at least 1 hour. When ready to serve, mix flour and milk and thicken sauce and serve.

MRS. WOODRUFF HANSEN
11961 DAVENPORT RD.
LOS ALAMITOS, CALIF.

CHICKEN SANTA CLARA

- 1 3-lb. frying chicken or 6 breasts only
- 1/2 cup flour
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 cup salad oil
- 1 tsp. Rosemary
- 1/2 tsp. thyme
- 1/2 tsp. garlic powder
- 3 tbsp. butter
- 2 tsp. wine or vinegar
- 1 cup mushrooms (4-oz. sliced) Do not drain
- 1/4 cup pimiento (2-oz.) chopped
- 1 cup ripe olive slices or bits
- 1/2 cup wine (Sauterne preferred)

Cut chicken into pieces, or if using breasts, only slit lengthwise. Dredge in the combined flour, salt and pepper and brown slowly in the oil. If using whole chicken, simmer giblets about 20 minutes, drain reserve stock, cut into small pieces. Transfer chicken to a large casserole and sprinkle remaining flour mixture. Combine stock (or if using just breasts substitute 1 cube chicken bouillon) giblets and remaining ingredients. Season with additional 1 1/2 tsp. salt and 1/2 tsp. pepper. Pour over chicken, cover and bake at 350 about 2 hours or until tender.

MRS. CHARLES E. NASH
2858 Petaluma Ave.

CHICKEN BROCCOLI CASSEROLE

- 2 pkgs. frozen broccoli
- 1 cup grated Parmesan Cheese
- 1 3 1/2-lb. chicken stewed to well done
- a Canned chicken can be used
- 2 cups medium white sauce
- 1/2 cup whipped cream
- 1 tbsp. lemon juice
- 1 1/2 tsp. salt

1/2 lb. broccoli or 2 pkgs. frozen broccoli
1/2 tsp. Worcestershire sauce
1/2 cup sauce of stock

Cook broccoli in boiling salted water. Drain and place in shallow well-greased casserole. Cover with half the cheese. Cut chicken into slices. Arrange in a layer. Combine white sauce, cream, lemon, add seasonings. Pour over chicken. Sprinkle rest of cheese on top. Bake in 400 oven about 15 minutes or until delicately brown. Serves 6 to 8.

LILLIAN J. WARBLE
102 Rivo Alto Canal

SWEET POTATO PIE

- 1/2 cup butter
- 1 cup sugar
- 1/2 tsp. nutmeg
- 2 cups mashed sweet potato
- 1/2 cup milk
- 4 eggs, separated



Combine soft butter and sugar; beat in potatoes, nutmeg, milk and beaten egg yolks. Fold in stiffly beaten egg whites. Put in pastry lined pie pan and bake in hot oven 10 minutes. Reduce heat to moderate and bake 30 minutes longer.

MRS. JOHN WALSH
11713 SECOND AVE.
LYNWOOD, CALIF.

COMBINE POTATOES

- 1 cup margarine
- 1 medium onion chopped fine
- 3 tbsp. chopped green pepper
- 1 tbsp. chopped pimiento
- 2 1/2 tbsp. flour
- 2 cups milk
- 1 tsp. salt
- 3 cups cubed cooked potatoes
- 3/4 cup grated sharp cheese

Cook onion and green pepper in margarine for 5 minutes. Add pimiento and flour, stir. Add milk, stir and cook until thickened. Season with salt, add potatoes, and pour into greased 1 1/2-qt. casserole. Top with cheese and bake 30 minutes in 350 oven. Serves 6.

MRS. C. D. ALEXANDER
3732 Brayton Ave.

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Meats

FIRST PRIZE

HAM MEDITERRANEAN

- 10-12 lb. ham
1 cup crushed pineapple
1 cup chopped walnuts
1 cup honey
1 cup seedless raisins
4 cups bread cubes
($\frac{1}{2}$ inch)

Have bone removed from ham. Heat pineapple and pour over bread cubes. Add fruits, nuts and honey, stuff cavity in ham, wrap loosely in foil and place fat side up on open pan. Bake at 300 for 22 minutes to the pound. Sew or truss ham. One hour before done, remove foil, score ham and rub with brown sugar and cinnamon. Stud with cloves and finish baking. Garnish with fresh mint and pineapple.

If your family isn't large enough to require a whole ham, ask butcher to cut 2 thick slices of ham. Then sandwich the fruit and nut stuffing between the slices, wrap in foil and bake.

MRS. SYLVIA SMITH
1971 Long Beach Blvd.

SECOND PRIZE

HAM CUPS WITH CHERRY SAUCE

- 1 lb. ground smoked ham
 $\frac{1}{2}$ lb. ground pork
 $\frac{1}{2}$ cups soft bread crumbs
1 egg, well beaten
 $\frac{1}{2}$ tsp. dry mustard
 $\frac{1}{2}$ cup brown sugar
1 tsp. prepared mustard

Combine ham, pork, crumbs, egg and dry mustard. Mix well. Fill medium sized muffin pans. Combine brown sugar, prepared mustard and spread over tops of cups. Bake in 350 oven for 45 minutes. Serve with hot cherry sauce.

CHERRY SAUCE

- 2 tblsp. cornstarch
 $\frac{1}{2}$ cup sugar
1 No. 2 can pitted red cherries

Cook over low heat until thick and clear, stirring constantly.

MRS. REX NICOLLS
1721 Appleton, Apt. 11

THIRD PRIZE

STEAK ROLL-UPS

- $1\frac{1}{2}$ lbs round steak, thinly sliced
 $\frac{1}{2}$ tsp. salt
2 cups packaged stuffing mix
2 tblsp. shortening
1 $10\frac{3}{4}$ oz. can beef gravy
 $\frac{1}{2}$ cup sour cream
Dash pepper

Pound steak with meat hammer or edge of heavy saucer. Sprinkle with salt and pepper. Cut into 4 pieces long enough to roll. Place about $\frac{1}{2}$ cup stuffing (prepared as directed on pkg.) near center of each piece of steak. Roll pinwheel fashion, fasten with toothpick or skewer. In skillet, brown roll-ups in shortening. Add gravy, cover, cook over low heat about 1 hr. or until tender. Spoon gravy over meat now and then during cooking. Remove roll ups from pan and stir in sour cream, heat and serve. Serves 4.

MRS. D. LAURILLA
3534 Pacific Ave.



MRS. SYLVIA SMITH

SPARERIB DINNER

- 6 medium potatoes
6 medium onions
6 carrots (if desired)
 $2\frac{1}{2}$ lbs. of lean spareribs.
Place vegetables in roaster and cover with the spareribs and pour the following sauce over all.

Sauce

- $\frac{1}{2}$ cup catsup
1 tblsp. vinegar
1 tblsp. brown sugar
2 tsp. salt
 $\frac{1}{2}$ tsp. chili powder
1 cup water

Cover roaster and bake at 375 about $1\frac{1}{4}$ hours or until vegetables are tender. Baste 3 or 4 times during baking. Remove cover the last 30 minutes so they'll brown.

MRS. S. T. MISIALEK
3210 SCOTT ST.

DUTCH MEAT LOAF

- $1\frac{1}{2}$ lbs. ground beef
1 cup fresh bread crumbs
1 medium onion, chopped
 $\frac{1}{2}$ cup tomato sauce
1 egg (beaten)
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper

Combine all ingredients and mix thoroughly. Shape in baking dish. Bake at 350 degrees for one half hour. Remove from oven and pour the following sauce over the meat:

Sauce

- $\frac{1}{2}$ can tomato sauce
1 cup water
2 tblsp. vinegar
2 tblsp. prepared mustard
2 tblsp. brown sugar or molasses

Mix and pour over meat loaf. Continue baking $1\frac{1}{2}$ hours longer. Serves 6 to 8.

MRS. RAY NEWLAND
1118 MARINE AVE.
WILMINGTON, CALIF.

DEVILED LIVER PATTIES

- $\frac{1}{2}$ lb. beef liver
 $\frac{1}{2}$ lb. bulk sausage
1 egg, well beaten
1 cup cracker crumbs
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ tsp. worcestershire sauce
1 tblsp. chopped onions
1 tblsp. lemon juice
1 tsp. salt
 $\frac{1}{2}$ tsp. chili powder
2 tblsp. catsup

Simmer liver in small amount of hot water for 5 minutes. Grind. Add remaining ingredients, mix. Fill greased muffin pans. Bake in moderate oven (350) for one hour. Serves 6.

MRS. J. S. ROBINSON
2206 Arlington St.

Foreign Recipes

(Continued from Page 32)

BAKLAVA (A Syrian Pastry)

- Pastry:
2 cups sifted flour
 $\frac{1}{2}$ cup shortening
1 tsp. salt
1 egg and water to make
 $\frac{1}{2}$ cup

- Filling:
2 cups slivered almonds
 $\frac{1}{2}$ cup brown sugar, firmly packed
1 cup melted butter or margarine
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg.

- Syrup:
1 cup water
1 cup sugar
1 orange, grated rind
1 lemon, grated rind

To make the pastry, cut shortening into flour and salt until mixture looks like corn meal. With a fork, blend the egg and water. Add to dry ingredients, mixing until all dry ingredients are thoroughly dampened. Turn onto waxed paper. Knead 8 times. Roll into ball and let rest $\frac{1}{2}$ hour. For the filling, mix together all of the ingredients listed.

To combine the Baklava:

GLAZED LAMB ROAST ROYALE

- 4 lb. rolled shoulder of lamb
 $\frac{1}{2}$ of a 6 oz. can of frozen orange juice concentrate
 $\frac{1}{2}$ cup lemon juice
 $\frac{1}{2}$ cup butter or margarine
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cup finely chopped celery
 $\frac{1}{2}$ cup slivered almonds
 $\frac{1}{2}$ cup chopped mint or 1 tblsp. dehydrated mint flakes

Place lamb on rack in shallow roasting pan. Bake in slow oven for $\frac{1}{2}$ hour. Combine orange juice concentrate, lemon juice, butter and salt. Cook 5 minutes; mix well. Brush lamb with orange juice mixture. Bake 45 min. to 1 hr. or until meat thermometer registers the desired degree of doneness. Brush occasionally with orange juice mixture during baking period. Meanwhile, combine remaining orange juice and celery, cook 5 minutes. Add almonds and mint and mix well. Serve with lamb.

MRS. T. SORESEN
1619 E. Carson St.
Torrance, Calif.

MEAT BALLS WITH TOMATO SOUP GRAVY

- 3 slices bread crumbled
1 lb. hamburger
 $\frac{1}{2}$ lb. sausage
1 cup chopped celery
 $\frac{1}{2}$ cup chopped bell pepper
1 cup chopped onions
1 tblsp. chili powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper

Mix thoroughly and shape into meat balls. Set aside by side. Don't set on top of each other. Take one regular can of tomato soup and pour over the top of meat balls and one can of water. Cook in oven at 350 for approximately $1\frac{1}{2}$ hours. Remove top from pan about $\frac{1}{2}$ hr. before they are done, in order to brown. Remove meat balls and thicken juice with flour for gravy. Season to taste.

MRS. R. W. ATKINSON
2713 Dominguez St.

divide pastry into 4 portions. Roll out 1 portion very thin on a lightly floured pastry cloth, into a rectangle 8x16 inches. Cut rectangle in half to form two 8-inch squares. Place one square in bottom of 8x8x2 inch baking pan. Spread 2 tblsp. of filling over this pastry. Place second layer of pastry on top of filling. Roll out another portion of pastry as above. Continue making layers of pastry and filling. Spread no filling on the top layer of the pastry.

Mix the ingredients for the syrup in a saucepan. Boil 5 minutes. To bake the Baklava: cut Baklava into 8 servings. Pour 3 tblsp. of syrup over baklava. Bake in moderate oven (350) for 35-40 min. Serve remaining sauce (cooled) over the hot baklava:

BEVERLY JEAN ALLEN
2907 E. 5th St.

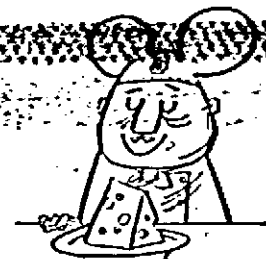
FIRE EGG PLANT ITALIAN SAUCE:

- 1 lg. can tomatoes
1 sm. can tomato paste
 $\frac{1}{2}$ tsp. garlic powder
1 tblsp. sugar
1 sm. can Italian grated cheese

Put tomatoes and paste in sauce pan and add 2 paste cans of water. Add all ingredients and cook slow until thick enough to spread.

Peel egg plant and leave strips of peel on. Cut eggplant in half and slice $\frac{1}{4}$ inch thick and sprinkle with salt. Fry in any oil until brown (not deep fry). Spread one layer eggplant on platter, spread sauce on and sprinkle with cheese. Put in layers until eggplant is used up. This sauce can be used as appetizers for dips, or for sandwiches or on top of spaghetti and meat balls.

ANN BJORALT
3058 Charlemagne



BEEF OR CALF BRAIN "A LA ORIENTAL"

- 1 set of brains
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ cup mazola oil
1 tsp. salt
2 tblsp. lemon juice
 $\frac{1}{4}$ tsp. marjoram
1 can tomato sauce
 $\frac{1}{4}$ cup catsup, enough water to clean out empty can
1 tblsp. parsley, dry or fresh cut and minced.

Soak brains in cold salted water for about 10 minutes. Clean membrane off. Cut about 4 or 5 patties. Roll in flour until well covered. Fry in mazola oil in electric or top of stove skillet until golden brown. Sprinkle parsley, marjoram, lemon juice, tomato sauce and catsup-liquid; cook for about 15 to 25 minutes. Can be eaten hot or cold. Serves 4.

MARIE G. LEVEY
821 Orange Ave.

OVEN PANCAKE A Traditional Swedish Dish

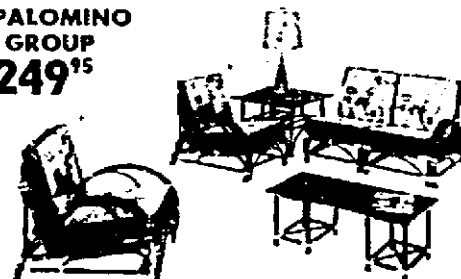
- 3 eggs
1 cup flour
2 cups milk
1 tsp. salt
2-4 tblsp. sugar.
salt pork or bacon cubes can be added if desired

Beat egg, salt and sugar. Add milk and flour alternately. Pour into hot pan or skillet slightly buttered. Bake 30 mins. in 400 oven. When done the pancake should be golden brown and creamy. Serve with jam.

MRS. ERIC A. RYDGREN
4812 Boyar Ave.

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Vegetables

FIRST PRIZE

ZUCCHINI PANCAKES

1 lb. zucchini (unpared)
2 eggs
1/3 cup shredded parmesan cheese
2 tbsp. biscuit mix
salt and pepper to taste

Beat the eggs; into them stir the cheese, biscuit mix, salt and pepper and the zucchini which has been grated or shredded. Drop by spoonful into hot fat; flatten out a little; cook until golden brown on each side.

MRS. HENRY P. NEPVEU
2324 Stearnlee Ave.



MRS. H. P. NEPVEU

SECOND PRIZE

BROCCOLI SUPREME

1 bunch broccoli (2 pkgs. frozen)
1/2 cup orange juice
1/4 cup water
1 pkg. (8 oz.) cream cheese with chives
1/4 tsp. salt

Cook broccoli, cleaned and cut in 1 inch pieces; drain. Arrange in heated serving dish. Spoon sauce over.

Sauce: Blend orange juice, water and cream cheese together. Season with salt and heat slowly, stirring often until hot.

MRS. JACQUELINE KNIGHT
6872 SANTEE AVE.
WESTMINSTER, CALIF.

THIRD PRIZE

SPLIT PEA CROQUETTES

2 cups cooked, mashed split peas, salted
3 eggs
1/4 cup finely chopped onion
1/4 tsp. salt
1/4 tsp. sage or Italian seasoning
1/2 cup finely chopped cooked carrots
1/4 cup finely chopped green pepper

Mix ingredients thoroughly. Drop by spoonful into hot fat or oil 1/2" deep in skillet, cook. Serve immediately. Good with cream of celery soup sauce.

MRS. DON HALL
11144 ELM ST.
LYNWOOD, CALIF.

CAULIFLOWER CASSEROLE

1 large cauliflower
Sauce:
3/4 cup milk
2/3 cup butter or margarine
2 tbsp. flour
2 egg yolks
2 egg whites stiffly beaten
crushed corn flakes

Cook cauliflower until tender, drain and mash with a fork. Make a thick white sauce with the milk, butter and flour. Add egg yolks and continue cooking until mixture leaves side of pan, (about 5 minutes). Season with salt to taste. Beat egg whites until stiff. Fold into cauliflower mixture. Pour into casserole dish. Sprinkle top with crushed corn flakes. Bake in 350 oven for 35 minutes.

MRS. GEORGE REICHEL
7881 10th St.
Westminster, Calif.

MARINATED STRING BEANS

4 cups string beans (two cans)
1 onion, thin sliced
1/2 clove garlic (to rub bowl)
Mix in bowl the following:
2 tbsp. sugar
1 tsp. paprika
1/4 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
2 tsp. parsley
1/2 tsp. prepared mustard
5 tbsp. vinegar
1/4 tsp. salad oil

Combine above ingredients and add to beans. Serve either hot or cold.

MRS. LEOTA CARR,
1423 E. BROADWAY

BROCCOLI RING

4 cups cooked, chopped broccoli
1 cup thick white sauce
1 cup mayonnaise
2 tsp. onion juice
6 eggs, well beaten
salt and pepper to taste

Combine all ingredients in order given and pour into well greased ring mold. Put ring mold in freezer for 10 min. Bake at 350 about 45 minutes in pan of water.

MRS. MARGARET GONZALES,
6231 VERNON ST.

SCALLOPED TOMATOES AU GRATIN

5 tbsp. melted butter
3 cups soft bread crumbs
1 medium onion, chopped
1 tbsp. sugar
1 tsp. salt
1 No. 2 1/2 can tomatoes
1 lb. grated cheese, sharp cheddar or tillamook

Mix melted butter with crumbs. Combine onion, sugar salt with tomatoes. Place alternate layers of tomatoes, crumbs and cheese in buttered casserole, topping with crumbs and cheese. Bake 40 minutes in 400° oven.

MRS. E. F. GILLESPIE,
5814 HUNTDAL ST.

CARROT LOAF

1 cup cooked carrots, chopped fine
1 cup walnuts, chopped fine
1 cup bread crumbs, chopped fine
1 medium onion, grated
1/2 stalk celery, chopped
1 tbsp. melted butter
2 eggs, well beaten
salt and pepper to taste

Mix all ingredients well

and put into greased loaf pan and bake in 350° oven for 25-30 minutes. About 5 minutes before removing from oven, cover with tomato sauce made as follows:

1 tbsp. butter
1 tbsp. flour
1 cup tomatoes
1 bay leaf, & clove of garlic
salt and pepper

Melt butter, adding flour and stir until smooth. Add tomatoes gradually, then other ingredients and cook gently a few minutes until thickened then press through a sieve. Pour over carrot loaf. Resembles a meat loaf.

MRS. HAZEL HUGHES,
17271 Huntington Beach,
Huntington Beach, Calif.

FRENCH FRIED OKRA

1 cup bisquick
1 lb. fresh okra
1/4 lb. butter
3 cloves garlic, mashed

Mix the bisquick with enough beer to make a dip batter. Clean and trim the fresh okra. Dip into batter and fry in deep fat.

Melt the butter and add the garlic cloves. Dip the french fried okra in hot garlic butter.

MRS. J. S. WOLLARD
942 Loma Vista Dr.

ASPARAGUS CASSEROLE

2 pkgs. frozen asparagus
1 can mushroom soup
1/4 cup milk
4 tbsp. cheese whiz
1/4 cup silvered almonds
1/4 cup buttered bread crumbs

Cook asparagus until almost tender. Cut into 1" long pieces and arrange one layer in a buttered casserole. Heat soup diluted with 1/2 cup milk. Stir in cheese whiz until melted. Pour part of this over layer of asparagus. Sprinkle with half of almonds. Repeat layers and top with buttered bread crumbs. Bake at 440 for 30 minutes.

MRS. C. W. WATTENBARGER
215 4th St.
Seal Beach

BAKED LIMA BEANS WITH SOUR CREAM

1 lb. dry baby lima beans
3 tsp. salt
3/4 cup butter or margarine
3/4 cup brown sugar
1 tbsp. dry mustard
1 tbsp. molasses
1 cup sour cream

Soak limas in water overnight. Drain off water and cover with fresh water and add 1 tsp. salt and cook until tender (30 to 40 min.). Drain and rinse under hot water and put in medium casserole. Dab butter or margarine over hot beans. Mix the brown sugar, dry mustard, molasses and remaining salt together in a bowl and sprinkle over the beans. Stir gently, pour over the sour cream and mix carefully. Bake in 350 oven for one hour.

MRS. IRENE D. YORK
4138 Monogram
Lakewood, Calif.

CABBAGE AND ONION

1 medium head cabbage
1 lb. small white onions
1 med. pkg. blanched almonds, slivered
1 can white sauce or make own
1/2 lb. grated cheese
Butter and season to taste

Pudding

BREAD PUDDING WITH CHOCOLATE CHIPS

1/4 cup semi-sweet chocolate chips

Parboil the cabbage and small onions. Drain and place in casserole. Sliver the almonds and sprinkle through vegetables. Pour over cheese sauce and top with crumbs. Place in oven to heat thoroughly.

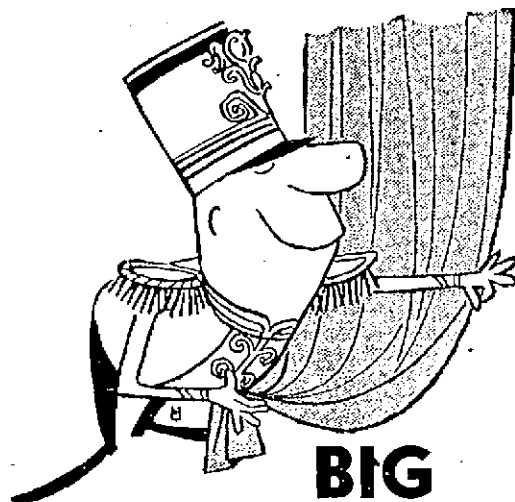
MRS. LUPE C. SNIDER
12218 214th St.
Artesia, Calif.

2 cups soft bread crumbs
3 beaten eggs
1/2 cup sugar
1/4 tsp. salt
1 1/2 cups milk
1/2 tsp. vanilla

Place the chocolate chips and bread crumbs in a greased 1 1/2 qt. casserole. Combine the eggs, sugar, salt, milk, and vanilla and pour over the bread crumbs and chips. Set casserole in pan of hot water. Bake at 350 for 1 hour.

MRS. DONALD A. BULL
4895 Oregon Ave.

YOUR NAME HERE



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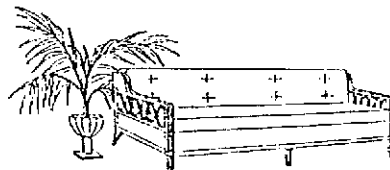
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FIRST PRIZE

BARBECUE STYLE FRENCH BREAD

- 1 pkg. granulated yeast
- 1½ cups lukewarm water
- 4 cups sifted flour (white)
- 2 tbsps. sugar
- 1 tsp. salt
- 1 pkg. Lawry's Garlic-Cheese Salad Dressing Mix

Dissolve yeast in one cup of lukewarm water. Sift flour, sugar and salt together. Add Garlic-cheese mix and stir it into the flour mixture. Add remaining water and mix well into a soft dough. Cover and let rise until double in size. After dough has doubled in size, punch down and beat well with your hand. Turn it over, and beat again about ten strokes. Divide bread into two parts and place in well greased pans. Round casserole dishes are good, or a regular bread pan. Cover again and let rise until double in size or reaches top of baking container. Bake in 400 oven for 50 minutes to hour. To test for doneness, tap top for a hollow sound.

MRS. ROY BOULTER
431 W. 19th St.

SECOND PRIZE

CINNAMON OATMEAL BREAD

- 1½ cups milk—scald and pour over
- 1 cup quick oats
- 1 cup raisins
- ¼ cup shortening
- ¼ cup sugar
- Cool and Add
- 2 pkgs. dry yeast, dissolved in
- ½ cup warm water
- 1 egg
- 4½ cups flour, sifted with
- 2 tbsps. salt

Knead on floured board until smooth, place in greased bowl and let rise until double in bulk. Divide dough and let rest for 10 minutes. Roll out in rectangles, sprinkle with a mixture of

- ½ cup sugar
- 2 tbsps. cinnamon
- ½ cube butter or margarine

Roll up and place in two bread tins, let rise until double in size and bake at 350 for 40-50 minutes.

MRS. MINER TANIS
8707 E. Cedar
Bellflower, Calif.

THIRD PRIZE

POTECA BREAD

- 1 cake yeast
- ¼ cup warm water
- ¾ cup lukewarm milk
- ¼ cup sugar
- ¼ cup soft shortening
- 1 tsp. salt
- 1 egg
- 3½ cups of sifted flour
- Filling:
- ¼ cup soft butter
- ½ cup brown sugar
- ¼ cup milk
- 1 tsp. vanilla
- ½ tsp. lemon extract
- 2 cups finely ground walnuts

Dissolve yeast in water. Stir in milk, sugar, salt, egg, and shortening. Mix in flour until dough is easy to handle.



MRS. ROY BOULTER

Turn out on lightly floured board, let stand 10 min. Knead until smooth and elastic. Round up in greased bowl, turning to grease all sides. Cover with damp cloth and let stand until double in bulk, about 2 hours. Punch down and round up on board. Cover and let rest 15 min. While dough is resting, mix filling. Place dough on large floured cloth and roll into paper thin rectangle 20x30. Spread with filling and roll up like jelly roll. Seal edges. Place in oblong pan 13x9½x2 or on greased cookie sheet in snail shape. Let rise until impression remains in dough when pressed lightly, about 1 hr. Bake at 325 for 40-45 min. Let cool before slicing.

MRS. ELLEN KNAVER
4895 OREGON ST.

BOHEMIAN RYE BREAD

- 2 cups warm water
- 1 tbsps. sugar
- 3 cakes yeast
- 2 tbsps. caraway seeds
- 4 cups flour (rye)
- 3 cups sifted flour (white)
- 4 tsp. salt

Combine warm water with sugar in small bowl. Crumble in yeast. Let stand 5-10 min. until yeast is dissolved and mixture looks slightly foamy on top. Sift and measure flour. Mix in a large bowl with salt and caraway seeds. Stir in yeast mixture with a large wooden spoon. Stir with spoon as much as possible until mixture will not adhere to spoon, turn out on a lightly floured board and knead with floured hands for 1 min. Rye dough tends to be sticky so don't be lured into adding extra flour. Put dough back in bowl. Let rise to double in bulk for 1 to 2 hours. Punch down, knead lightly once more. Divide dough into 2 portions. Shape each half into a round loaf. Place in opposite corners of a lightly greased baking sheet or in cake pans. Let rise until doubled in bulk. Rye flour takes longer to rise. Do not grease tops of bread. Bake in 350 oven for 1 hour, or until loaf has a hollow sound when tapped. Remove from pans immediately and allow to cool before slicing.

MRS. JOHN CRATSLEY
4477 ATLANTIC AVE.

NORWEGIAN CHRISTMAS BREAD

- 1 cake yeast
- 1 cup lukewarm water
- 1 tbsps. sugar
- 2 cups flour
- Pinch of salt

Combine ingredients and let raise until double in bulk.

- 1 qt. sweet milk
- ½ lb. butter
- 2 cups sugar
- 4 eggs, well beaten
- 1 cup flour
- 1½ tsp. ground cardamon seed
- 1 tsp. lemon extract
- 1 cup raisins
- ½ lb. glazed cherries
- ½ lb. glazed mixed fruit

Scald the milk and add the butter and sugar and stir until melted and lukewarm. Add the 4 eggs, 11 cups of flour a little at a time, beating well. Add sponge last and let raise until it doubles in bulk. Then beat it down and add the cardamon seed, lemon extract, raisins and glazed cherries and fruits. Put in bread pans ½ full and let raise until ¾ full. Bake at 375 about 45 minutes. Makes 5 loaves.

MRS. ALFRED LUNDE
5220½ N. Hayter Ave.

CINNAMON OATMEAL BREAD

- 1½ cups milk, scalded
- 1 cup quick oats
- 1 cup raisins
- ¼ cup shortening
- ¼ cup sugar
- 2 pkgs. dry yeast, dissolved in
- ½ cup warm water
- 1 egg
- 4½ cups flour, sifted with
- 2 tbsps. salt

Scald the milk and pour over the oats, raisins, shortening and sugar. Cool and add the dissolver yeast and water, the egg, flour and salt. Knead on floured board until smooth. Place in greased bowl and let rise until double in bulk. Divide dough and let rest 10 minutes. Roll out in rectangles, sprinkle with a mixture of

- ½ cup sugar
- 2 tbsps. cinnamon
- ½ cube of butter or margarine

Roll up and place in two bread tins, let rise until double in size and bake at 350 40-50 minutes.

MRS. MINER TANIS
8707 Cedar,
Bellflower, Calif.

SALLY LUNN

- ¾ cup milk
- 1 egg
- ¼ cup luke warm water
- 1 yeast cake
- 2 tbsps. butter
- 1½ tsp. salt
- 2 tbsps. sugar
- 2 cups flour

Scald the milk, add sugar, salt, and butter and allow mixture to cool. Soften the yeast in the water. When the milk is lukewarm, add the yeast, the beaten egg, and the flour to it. Pour batter into a buttered pan and allow it to rise to double its bulk. Sprinkle the top with sugar and cinnamon, and bake in a moderately hot oven.

MRS. F. W. PETERSON F. O. Box 1400 LONG BEACH

"OLIE BOLLEN"

Dutch Doughnuts

- 1 qt. lukewarm milk
- 2½ lbs. flour
- 1 tbsps. salt
- 2 cups sugar
- 1½ lbs. raisins
- ½ lb. citron
- 2 cakes yeast

Dissolve yeast in lukewarm milk, add sugar, salt and half of flour. Cut citron in small cubes and add the rest of the flour and raisins. Add to yeast mixture and beat well. Let it rise in a large deep bowl. When the batter is even with the bowl, drop by tbsps. in deep, hot fat. Fry and drain on brown paper and sprinkle with powdered sugar.

MRS. L. E. OLSEN
319 12TH ST.
SEAL BEACH, CALIF.

COFFEE ROLL

- 2 cakes of yeast
- 1 tbsps. sugar
- 1¼ cups lukewarm milk
- Dissolve yeast in sugar and milk. Cover and let set 10 minutes.
- 1 tbsps. butter
- ¾ cup sugar

2 unbeaten eggs

- 1 tsp. salt
- ½ lemon rind grated
- 5 cups flour

Cream the butter with the sugar. Add the unbeaten eggs and salt. Add the grated rind and yeast mixture to this. Work in the flour with spoon until it can be handled by hand. Turn on floured board and knead until well blended. Let rise until double in bulk. While this is rising, make filling.

FILLING

- 1 lb. walnuts, ground
- ¼ rind of lemon
- ½ cup whole raisins

Add sugar to taste and enough milk to make thin paste. Punch down dough and divide into 3rds. Roll to ½ inch and spread with filling. Roll like a jelly roll. Put in oblong cake pans which have been greased. Let rise about 45 minutes. Bake in 375 oven for 40 minutes or until brown. Top can be iced or served plain. Makes 3 large rolls.

HELEN MARTIN
11373 PENNSYLVANIA AVE.
HOLLYDALE, CALIF.

(Continued on Page 46)

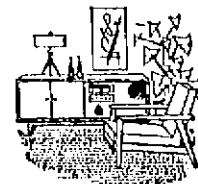
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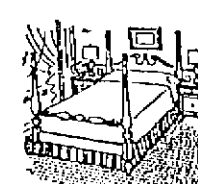
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Pies

FIRST PRIZE

MUD PIE

- 1½ cups crushed chocolate wafers
- 3 tbsps. butter, melted
- 1 qt. & 1 pt. coffee ice cream, softened
- 1 pkg. loaf size fudge frosting mix

Toss crushed wafers with melted butter. Press into 9 inch pie plate. Bake 8 minutes at 375. Cool completely. Fill with ice cream (whip with electric beater to make smooth). Top with thin layer of fudge frosting. Freeze. At serving time you can top with fluff of whipped cream.

SANDRA GILL
6111 Fairbrook



SANDRA GILL

SECOND PRIZE

APPLE CIDER PIE

- 1½ cups apple cider
- 1 pkg. apple jello
- 1 cup whipped cream
- 2 medium size red apples (peeled and grated)
- 1 scant tsp. cinnamon
- 1 9" baked pie shell

Heat apple cider, add to apple jello and stir until dissolved. Put in ice box and set until just slightly thick. Take out and beat until foamy. Add whipped cream and grated apples and add cinnamon. Pour into pie shell and chill until firm. Top with more whipped cream if desired.

MRS. TOM SORESENSEN
1619 E. Carson St.
Torrance, Calif.

water. Add these to dry ingredients. Knead lightly and chill Roll ¼" thick and line pie pan, crimp or flute edges.

Filling:

- 4-6 peaches, cut into 8th or halves
- ½-¾ cup sugar
- 2 tbsps. flour
- ½ tsp. cinnamon
- ¾ cup sour cream
- ½ cup grated snappy cheese

Cut the peaches; mix together the sugar, flour, cinnamon. Pour the sour cream over the peaches. Sprinkle with the grated cheese. Pour into pastry and bake at 425 for 45 to 55 minutes.

MRS. O. P. GOODSPEED
6512 Lemon Ave.

THIRD PRIZE

PEACH PIE SUPREME

Pastry:

- 1½ cups flour
- 1 tsp. baking powder
- ½ tsp. salt
- 2 tbsps. sugar
- ½ cup shortening
- 1 egg yolk
- 4 tbsps. ice water

Sift the flour, baking powder, salt and sugar together. Cut in the shortening. Beat the egg yolk and add the ice

CHOCOLATE CHIP REFRIGERATOR PIE

- ½ lb. marshmallows (about 32)
 - ¾ cup milk
 - ¼ tsp. salt
 - 1 cup whipping cream whipped
 - 1 tsp. vanilla
 - 1 sq. unsweetened chocolate (1-oz.) grated
 - ¼ cup chopped nuts
- Pie Shell:
¾ cup butter

1 cup uncooked quick-cooking rolled oats

- ¼ cup sugar
- ¼ tsp. cinnamon

Place the marshmallows, milk, and salt in top of double boiler, and allow to melt. Cool thoroughly. Fold in the whipped cream, vanilla, grated chocolate and chopped nuts. Pour into prepared pie shell (oatmeal) and garnish top with ¼ cup grated coconut or shaved chocolate. Chill and let stand 15 minutes at room temperature before serving.

For oatmeal pie shell put the butter in an 8" pie pan and set in oven while heating it to 350 degrees. Combine the cup of uncooked rolled oats, sugar and cinnamon. Mix with melted butter. Bake 15 minutes. Remove from oven; shape into shell by pressing mixture against sides and bottom of pie pan with tip of spoon.

MRS. D. B. LARKEY
725 Belmont Ave.

DELUXE RHUBARB PIE

- 2 cups rhubarb, cut in small pieces
- 1 cup sugar
- 3 tbsps. flour
- 3 well beaten egg yolks
- 3 egg whites
- 3 tbsps. of powdered sugar

Blend the rhubarb, sugar and flour well in a bowl; add the egg yolks and mix with other ingredients. Spread this filling in a 9" unbaked pie shell. Bake 10 minutes at 450 degrees, then 30 minutes at 325. Make the meringue of the three egg whites and powdered sugar. Spread on pie and brown meringue in oven.

MAYMIE R. KRYTIE
240 W. 17th, Apt. 11

BAKED ALASKA

- 1 9" baked pie shell
 - 3 egg whites
 - ¼ tsp. cream tartar
 - dash of salt
 - ¾ cup sifted confectioner's sugar
 - 1 pt. chocolate ice cream
 - 1 pt. strawberry ice cream
 - 1-2 tbsps. chocolate syrup
- Whip egg whites until foamy. Add cream of tartar and salt; continue whipping until soft peaks form. Add sugar, 2 tbsps. at a time, whipping well after each addition, until meringue stands in stiff peaks. Spoon a layer of chocolate ice cream into pastry shell; top with strawberry ice cream. Cover thickly with meringue spread evenly over top so it touches the pastry edge on all sides. Dip a small spatula into chocolate syrup and swirl the meringue until the top is completely marbled. Bake in hot oven (450) for 3 minutes or until meringue is delicately browned. This pie can be frozen uncovered up to 24 hours; otherwise serve immediately.

MRS. GEORGE A. EROE
2809 LaJolla Ave.

PINEAPPLE PECAN PIE

- 1 9" unbaked pastry shell
 - 3 eggs slightly beaten
 - ¾ cup sugar
 - 1½ cup light corn syrup
 - 1 cup crushed pineapple
 - 1 cup pecans chopped
- Place eggs in bowl beat together lightly. Add sugar, syrup, nuts and pineapple. Stir until thoroughly mixed.

Ice Cream

EASY VANILLA ICE CREAM

- 6 eggs
 - 2½ cups sugar
 - 1 pt. half-and-half
 - 3 qts. milk
 - ¾ tsp. vanilla
- Beat eggs and sugar until creamy. Add milk, half-and-half, vanilla (for various color schemes at party add food coloring in desired shade). Put mixture in one-gallon freezer. Use crushed ice and salt. (6 parts ice to 1 part salt.)

MRS. LUTHER BILLINGSLEY
4241 Ostrom
Lakewood, Calif.

TANGERINE SHERBET

- 1 half-gallon orange sherbet
 - 1½ cups tangerine sections
- Let sherbet melt until just soft enough to stir. Then fold in fruit sections. Refreeze sherbet, then serve.

MOLLY WEIDNER
7130 Atherton
LONG BEACH 15, CALIF.

BANANA SHERBET

- 1 cup water
- 1 cup sugar

Pour into unbaked pie shell. Cook in hot oven, 450 degrees, for 10 minutes, then reduce heat to 350 degrees and bake 40 minutes longer or until blade comes out clean when stuck in center.

MRS. MYRTLE WALL
1221 E. GREENLEAF DR.
COMPTON, CALIF.

PEACH GLAZE PIE

- 1 qt. fresh sliced peaches
 - ¾ cup water
 - 1 cup sugar
 - 3 tbsps. cornstarch
 - 1 tbsps. lemon juice
 - 1 tbsps. butter
 - pinch salt
 - whipped cream
 - 1 baked 9" pie shell
- Cut up 1 cup of peaches, add water and cook 4 minutes. Mix sugar and cornstarch and add to fruit mixture. Cook until thick and clear. Add lemon juice, butter and salt. Cool. Arrange remaining fruit in cooled pie shell. Pour cooled glaze over all. Chill. Top with whipped cream. Serves 6.

MRS. HAROLD C. ROESSLER
720 W. BURNETT ST.

- dash of salt
- 1 ripe banana
- ¼ cup orange juice (fresh, frozen, canned)
- 3 tbsps. lemon juice (fresh, frozen, canned)
- 1 egg white

Cook sugar and water until sugar dissolves. Remove from heat and stir in salt, mashed or sieved banana, orange juice and lemon juice. Pour mixture into ice-cube tray and freeze until mixture is mushy. Takes about an hour. Remove from refrigerator. Beat egg white until stiff enough to hold a shape and mix thoroughly but gently into the partly frozen sherbet. Return to refrigerator tray, freeze again until almost firm, then transfer to a chilled bowl and beat with a rotary beater until light and frothy. Pour back into refrigerator tray and freeze until firm.

Makes 1 quart
DONNA E. HOBSON
145 E. 51st St.



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Sandwiches

FIRST PRIZE

OPEN FACE

HAM-PINEAPPLE DELIGHT

- 3 hamburger rolls cut into six pieces
- 6 slices of baked or boiled ham
- 12 slices of fresh tomato
- 6 slices of sharp cheddar cheese
- 12 stuffed olives, sliced
- 1 small can of crushed pineapple

Spread the rolls or bread with butter, place on cookie sheet and toast lightly under the broiler. Remove and on each half roll place a slice of ham, on top of this place 2 slices of tomato, then follow with a slice of cheddar cheese and then slices of stuffed olive. Over all of this spoon a generous portion of crushed pineapple. Place under low broiler heat for about 8 minutes, until cheese is bubbling. Serves 6.

FLORENCE G. HOEHN
206 NIETO AVE.

SECOND PRIZE

SUZIE'S DELIGHT

- 1 loaf day old sandwich bread, unsliced
- 12 oz. boiled ham, thinly sliced
- 12 oz. breast of turkey, thinly sliced
- 4 eggs, beaten
- 1/2 cup milk
- fat for deep frying

Cut bread lengthwise into 8 even slices, wrap in moist cloth, and refrigerate until moist and pliable. Roll slices lengthwise with rolling pin to flatten. Place ham lengthwise on half and turkey on other half. Gently roll up bread like jelly roll, beginning with turkey covered half. Secure with wooden picks. Wrap rolls in moist cloth and refrigerate. Heat fat to 375. Combine eggs and milk. Dip rolls into mixture and fry until golden brown.

MRS. TOM SORENSEN
1010 E. Carson St.
Torrance, Calif.

THIRD PRIZE

EL RANCHO DAGWOOD OPEN FACE SANDWICHES

- 1 lb. ground beef
- 4 hamburger buns
- 1 onion large and sliced thin
- cheese whiz
- 1/2 cup chopped green onions
- Oregano

Slice onion rolls in the same manner that hamburger buns are sliced. Spread cut side with cheese whiz. Brown ground round until crumbly. Add salt to taste and spoon over cheese. Sprinkle with green onions and sprinkle dried crumbled oregano on top of the onions and spoon tomato sauce over all. Bake in very hot oven (450) for 5 minutes.

MRS. MARVLYN L. KEHRET
10041 ALONDRA BLVD.
BELLFLOWER, CALIF.



FLORENCE G. HOEHN

COTTAGE-BURGERS

- 1 1/2 lbs. lean ground steak
- 3/4 cup farmer-style cottage cheese
- 1/4 cup finely chopped nuts (walnuts or pecans)
- 4 green onions, chopped
- 3 dashes soy sauce
- salt and pepper to taste

Mix well in large bowl, mold into hamburger size patties and grill or fry. The cottage cheese makes them softer than ordinary hamburgers, add protein and served on buns with salad, relish and olives, they're delicious.

MRS. J. R. CLARK
6727 DE LONGPRE AVE.
LOS ANGELES, CALIF.

PUMPERNICKEL PIE-WICHES

- 1 large round pumpernickel
- egg salad
- tuna salad
- black olives, minced
- pimientos minced

Slice the bread horizontally to have 4-5 round disks 1/2-inch thick. Trim off crusts. Place egg salad in center of dish. Arrange olives in ring around egg salad. Next form a ring of tuna salad around the disk. Arrange pimientos around tuna salad. Repeat with ring of egg salad and edge entire disk with olives. Cut into pie shaped wedges and serve.

MRS. GORDON COHN
181 PARK AVE.

CHILI DOG

- 1/2 lb. hamburger
- 3 hot dogs, cut into small pieces
- 1 medium onion, diced
- 1 tsp. chili powder
- 1 can tomato sauce
- 1 tsp. mustard, (not dry)
- salt to taste

Fry hamburger and hot dogs together until almost done. Add diced onions. Fry until onions are tender. Add chili powder, salt, mustard, and tomato sauce. Cover and cook about 1/2 hour. Add white sauce to make thick enough to serve on Hot Dog buns.

MRS. HAROLD WAGGONER
1711 OCEAN BLVD.
APT. 6

MUNCHIES

- 2 cloves garlic
- 6 small onions
- 1 1/2 lbs. American cheese
- 6 eggs, hard boiled
- 2 cans chopped olives (4 1/2 oz. cans)
- 1 green chili pepper
- 1 cube butter
- 2 oz. olive oil
- 4 doz. small French rolls

Grind the garlic, onions, cheese, eggs, and chili pepper together. Add the chopped olives, cube of butter and olive oil. Mix well. Cut top from French rolls, scoop out center and fill with mixture. Replace top on roll. Wrap each filled roll in wax paper, individually. Twist ends tightly. Place on cookie sheet and bake in slow oven 250 for one hour.

MRS. GERALD L. SHADLE
3842 WALNUT AVE.

TOMATO-CHEESE SANDWICH

- 1 slice of dry toast, buttered.
 - 1 slice of velveeta cheese
 - 1 slice of a large tomato
 - 1 1/2 slices of bacon, fried
- Lay cheese on the toast, then the tomato on top of the cheese. Put in the broiler with heat turned to about 250. Fry the bacon; and when the cheese is melted and the tomato begins to soften, top sandwich with the bacon and serve.

MRS. R. E. SEARIGHT
315 Norton St.

MEXICAN SANDWICH

- 2 lbs. cheddar cheese
- 1 can pitted olives
- 1 small bunch of green onions
- 6 hard boiled eggs
- 2 tbsp. olive oil
- salt and pepper to taste
- 3 doz. Dutch crunch rolls
- 1 small green chili pepper
- 1 can Ortega chili sauce—(large)

Grate cheese, eggs, olives, onions and chili pepper. Mix together and add olive oil, chili sauce and salt and pepper. Split a small hole in top of rolls, and remove part of the bread inside crust. Take about 3 tbsp. of cheese mixture and stuff in the hole. Push top together, wrap rolls

in foil. Put in 350 oven for 1/2 hour.

EDNA REED
9532 Faywood
Bellflower, Calif.

BOLOGNA & CHEESE KABOB

- 1 loaf Italian bread (14x 16)
- 1 cube of butter
- 4 tsp. horseradish mustard.
- 2-3 pkgs. (6-oz.) each thinly sliced bologna, 16 to 24 slices.
- 12 stuffed olives, sliced
- 1 6-oz. pkg. cheddar cheese, cubed

Cut pointed ends from bread, then cut 1/2" slices this way: Make first cut almost through the bottom of loaf the second cut all the way through. Repeat. (Finished individual sandwiches will be separate this way.) Now cream butter with horseradish mustard and spread generously between hinged slices. Place 2 folded slices of bologna in each sandwich, half in and half out. Run 2 skewers (1 from each end) through bread to hold it together. Place on a large piece of aluminum foil on a cookie sheet; arrange sliced olives and cubed cheese down center. Bring foil up and around loaf and seal tightly. Bake in 350 oven for 20 minutes or until heated through and cheese is melted. Unwrap, remove skewers. Each sandwich will pull apart easily. Serve hot. Makes between 9 and 12 sandwiches.

AUDREY CORBETT
4753 Premiere

Puddings

PINEAPPLE TARTS

- 2 cups canned crushed pineapple, drained
- 1/4 cup maraschino cherries
- 2 tbsp. pineapple juice
- 1/2 cup sugar
- 1/4 tsp. grated lemon rind
- 1/8 tsp. salt
- 2 tbsp. butter

Pastry recipe

Combine first 6 ingredients. Cut pastry into 8 (5" squares). Arrange pastry squares in muffin pans and place 3 heaping tbsp. pineapple mixture into each. Dot with butter. Draw corners of pastry over filling. Bake in hot oven (425) 25 to 30 minutes. Makes 8 tarts.

MRS. CHRISTINA M. BRAFFORD
441 Daisy Ave.

CHERRY PUDDING

- 1 cup sugar
- 1/4 cup butter
- 1 egg
- 1/2 cup milk
- 1 cup flour
- 1 tsp. baking powder
- 3/4 cup cherries or 1 can drained (save juice for sauce)

1/2 cup chopped nuts
Mix ingredients well and bake in square pan at 350 for 30 minutes. Cut in 2" squares—serve with cherry sauce and top with whipped cream.

Cherry Sauce

- 1 tbsp. flour
 - 1/2 cup sugar
 - 1 tbsp. butter
 - 1 cup cherry juice, add a few drops red food color
- Cook over medium heat until thick. Cool.

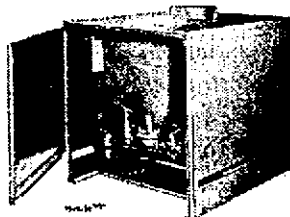
GLADYS WILLIAMS
455 Magnolia, Apt. 8



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Beverages (hot or cold)

FIRST PRIZE

BANANA-GUAVA NECTAR

- 4 medium sized-ripe bananas
- 1 cup canned guava juice
- 1 cup water
- 3/4 cup sugar or 6 tblsp. sugar and 1/4 cup honey

Peel bananas, slice, and force through a coarse sieve. Combine with other ingredients. Pour over cracked ice and serve.

MRS. DORIS HIRAGA
290 E. PLEASANT ST.

SECOND PRIZE

CHILLED MINT CHOCOLATE

- 2 squares chocolate
- 1 cup water
- 1/2 cup sugar
- 1 qt. milk
- 1/2 tsp. mint flavoring
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1/2 pint ice cream
- whipped cream

Melt chocolate over low heat, add water. Boil gently until thickened. Add sugar, milk and cook five minutes. Chill. Add vanilla, mint, salt and ice cream. Beat with rotary beater until well blended. Serve in chilled or frosted glasses and top with whipped cream. Serves 8.

WILMA STEWART
10181 Boyd Dr.
GARDEN GROVE, CALIF.

THIRD PRIZE

HOT BUTTERED CRANBERRY PUNCH

- 3/4 cup brown sugar, firmly packed
- 1 cup water
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon
- 1/2 tsp. allspice
- 3/4 tsp. cloves
- 2 1-lb. cans of jellied cranberry sauce
- 3 cups water
- 1 qt. pineapple juice
- cinnamon sticks
- butter or margarine

Bring sugar, water, salt, spices to a boil. Crush cranberry sauce with fork. Add water and heat with rotary beater until smooth. Add cranberry liquid and pineapple juice to hot spiced syrup and heat to boiling. Serve hot. Dot with butter. Serve with cinnamon stick stirrers.

Makes 2 1/2 quarts
MRS. ELIZABETH HARLOW
474 E. Plymouth St.

REFRESHING DRINK

- 5 cups water
- 5 tblsp. tea
- 2 1/2 cups orange juice
- 3/4 cup lemon juice
- 1 1/4 cups unsweetened grapefruit juice
- 1/4 cup lime juice
- 2 1/4 cups sugar
- 1 1/2 qts. gingerale, chilled

Bring water to boil. Put tea in a bowl, pour water over it. Brew for five minutes. Strain into punch bowl. Let cool. Add orange, grapefruit, lemon and lime juice, add sugar and stir until dissolved. Chill. When ready to serve, add chilled ginger ale. Stir to blend. Makes 3 quarts

MRS. W. SEALES



MRS. DORIS HIRAGA

RUM AND COFFEE

- Expresso coffee
- Golden rum
- Shaved ice
- Twist of lemon peel

Sweeten expresso coffee to taste and add to each cup one tblsp. golden rum. Pour over finely shaved ice in a champagne saucer. Garnish with a twist of lemon peel. Sip through a short straw.

MRS. JOHN K. HUNTER
550 Mesa Way

TEA BASE BEVERAGE

- 3 qts. freshly boiled water
- 12 tps. tea
- 1 doz. oranges (juice)
- 1 doz. lemons (juice)
- 2 bottles grape juice or ginger ale
- 2 cans pineapple juice
- sugar to taste

Make the tea and set aside for 5 minutes. Strain. Put into earthenware bowl to cool. Then add the other ingredients. This makes about 40 punch glasses.

MRS. E. W. ANDREWS
3719 E. First St. Apt. B

MOCK CHAMPAGNE

- 1 cup sugar
- 1 cup water
- 1/2 cup orange juice
- 1 cup grapefruit juice
- 1/4 cup grenadine syrup
- 1 qt. chilled ginger ale

Melt the sugar in the water that is boiling. Cool and add other ingredients. Frost the glasses by dipping rims in lemon juice and then into powdered sugar.

MRS. EARL J. QUICK
5611 E. 23rd St., Apt. 2

BRAZILIAN CHOCOLATE

- 3 tblsp. instant coffee

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- 1/4 cup sugar
- 2 cups milk
- 1 pt. chocolate ice cream

Combine coffee, sugar and milk; stir to dissolve. Add ice cream and stir until almost smooth. Place an ice cube in each of 4 tall glasses (10 oz.) Pour in chocolate mixture. Whipped cream topping may be added if desired. This is easily mixed in a blender.

MARGARET WACKERLE
1020 Elm Ave.

EGG NOG

- 6 eggs
- 1 cup sugar
- 1/2 pt. whiskey
- 1 qt. milk
- 1 pt. half and half
- 1 pt. vanilla ice cream
- nutmeg

Beat the eggs and sugar together and add the whiskey, milk and half and half. Mix well and just before serving, add the vanilla ice cream. Sprinkle nutmeg over all. Keep cold.

Mrs. Charles E. Dragoun
16 Redondo Ave.

Marinade

MARINADE FOR TOMATOES

- 1/2 cup juice from sweet pickles
 - 1 tsp. grated onion
 - 1/8 tsp. sweet basil
- Mix all together and use to marinate sliced tomatoes; chill thoroughly.

MRS. FLORENCE C. WINTER
2029 Charlemagne Ave.

MINT JULIUS

- 1 egg, well beaten
- 1/2 cup cold water
- salt
- 1/2 lemon, juice
- sugar
- mint
- maraschino cherry

Combine water, lemon juice and egg. Add mintade or crushed mint leaves, sugar and salt to taste. Chill thoroughly. Serves 1

MRS. ROBERT SYPHERD
259 Ravenna Dr.

Relish and Pickle Treat

PICKLED LIMA BEANS

- 3-4 pkgs. frozen lima beans
- 4 cloves garlic, chopped fine
- 1/2 tsp. sugar
- Salt and pepper to taste
- 1/2 cup vinegar
- 1 cup oil

Cook the limas until half done. Strain and rinse under cold water. Add the garlic, sugar, vinegar, oil and seasoning. Store covered in refrigerator at least one day before using. Stir occasionally.

MRS. FRANK JOHNSON
3236 San Anselme.

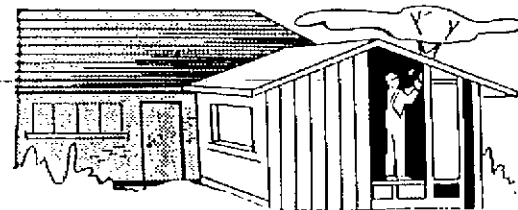
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Salads

FIRST PRIZE

BLUE CHEESE CAULIFLOWER SALAD

- 1 cup water
- 1 tsp. salt
- 1 large cauliflower
- 1/2 cup salad oil
- 1/4 cup wine vinegar
- 2 tblsp. mayonnaise
- 1/2 cup crumbled blue cheese
- 1/4 tsp. salt
- Dash pepper
- Lettuce leaves
- Paprika

After washing and removing the green leaves from the cauliflower cook it in the water and salt until tender. Leave the cauliflower whole. Lift it from the water and chill. Put the oil, wine vinegar, mayonnaise blue cheese, salt and pepper into a jar. Shake well and chill. When ready to serve, place the cauliflower on a bed of lettuce leaves. Shake the dressing again and pour half over the cauliflower. Sprinkle with paprika. Place the rest of the dressing in a small pitcher and serve with the salad.

ELEANORE MILLER
14917 S. Gibson Ave.
Compton 2, Calif.

SECOND PRIZE

ITALIAN BEAN SALAD

- 1 can cut green beans
- 1 can wax beans
- 1 can red kidney beans
- 1 cup chopped celery
- 1 small can pimiento
- 1 cup onion rings
- 1 cup sugar
- 1 cup vinegar
- 3 tblsp. salad oil
- Salt to taste

Let vegetables stand in dressing for 24 hours, in refrigerator. A small piece of garlic may be added if desired.

MRS. W. M. HANAH
1861 Marber Ave.

THIRD PRIZE

FROSTED JELLO SALAD

- 1 pkg. lemon jello
 - 1 pkg. apple jello
 - 4 cups boiling water
 - 1 1/2 bananas sliced
 - 16-20 marshmallows diced.
- Mix jello and water. Allow to cool. When jello starts to thicken, add pineapple, bananas and marshmallows and pour into a 9x12 pyrex baking dish. Allow to become firm; then spread with the following dressing.

Dressing:

- Pineapple juice plus water to make 1 cup
 - 1 egg slightly beaten
 - 1/2 cup sugar
 - 2 tblsp. flour
 - 1/2 cup cream (whipped)
 - 1 cup grated cheese
 - 2 tblsp. butter
- Add enough water to pineapple juice to make 1 cup. Heat to boiling. Beat 1 egg slightly, add 1/2 cup sugar and 2 tblsp. flour. Add small amount of hot juice. Mix and then add rest of juice. Return to heat and cook until thick, adding 2 tblsp. butter. When cool, mix with 1/2 cup grated sharp cheese. Keep in refrigerator until serving time.

MRS. GEORGE M. CEJKA
1552 Gulf Avenue
Wilmington, Calif.



ELEANOR MILLER

SPICY GRAPE-APPLE SALAD

- 1 No. 303 can grapes
- 1/16 tsp. cinnamon
- 1/16 tsp. cloves
- 1 tsp. vinegar
- 1 pkg. apple gelatin
- 1 cup chopped apple
- leave peeling on for color)
- 1 7 oz. bottle of 7 Up or Gingerale

Drain juice from grapes and add water to make 1 cup. Bring to boil; add cinnamon, cloves, and vinegar. Remove from heat and pour back over grapes and let stand until cool.

Drain juice from the spiced grapes. Bring to boil and pour over apple gelatin, stirring until gelatin is dissolved. Add carbonated beverage and mix well. Chill until slightly thickened. Fold in grapes and chopped apple. Chill until firm. Serves 6.

MRS. EDWARD YEATER
5528 Downey Ave.
Lakewood, Calif.

GERMAN SECRET POTATO SALAD

- 3 lbs. of potatoes in jackets
- 1/4 cup finely diced bacon
- 1/4 cup chopped onion
- 1 tblsp. flour
- 2 tsp. salt
- 1 1/2 tblsp. sugar
- 1/4 tsp. pepper
- 3/4 cup cider vinegar
- 1/2 cup water
- 1/2 tsp. celery seed
- 3 tblsp. chopped parsley

Cook the potatoes until tender, cool and then slice thin. Fry the bacon until crisp and add the chopped onion and cook one min. Blend in flour, salt, sugar and pepper. Stir in vinegar and water. Cook 10 min. and pour over sliced potatoes. Add the celery seed and chopped parsley. Serve warm.

ALMA LANGE
3618 E. 7th St.

MINTED CARROT AND PINEAPPLE SALAD

- 1 pkg. lemon jello
- 1 cup hot water
- 1 cup pineapple juice
- 1 cup grated, scraped raw carrots
- 1 cup drained crushed pineapple
- few drops mint flavoring
- crisp lettuce leaves
- mayonnaise

Dissolve jello in hot water. Add juice. Chill until be-

ginning to thicken. Add carrots, pineapple and mint flavoring. Pour into six individual molds. Serve with mayonnaise.

LEATRICE MUIRHEAD
211 Cherry

CUCUMBER SHRIMP MOLDED SALAD

- 2 pkgs. lime jello
- 1 1/2 cups boiling water
- 8 oz. pkg. Cream Cheese
- 1 cup mayonnaise
- 1 tsp. salt
- 4 tblsp. lemon juice
- 1 1/2 cups drained shredded unpared cucumber
- 1 small container of cottage cheese
- 1/2 cup sliced green onions
- 2 cans drained shrimp
- 1 small jar pimientos (cut fine)

Dissolve the jello in the boiling water and add the mayonnaise and cream cheese. To this mixture add the remaining ingredients, mix and spoon into mold. Refrigerate until set. Serves 8-10.

MRS. RUTH RUNDALL
4412 Conquista
Lakewood, Calif.

AVOCADO FRUIT SALAD

- 3 medium avocados
- 1 tsp. lemon juice
- 1 cup crushed pineapple, drained
- 2 medium oranges, peeled
- 1/2 cup cottage cheese
- 1/2 cup sour cream

Cut avocados in half lengthwise and remove seeds. Remove pulp with spoon, being careful to leave shells intact for refilling. Dice avocado pulp, sprinkle with lemon juice and stir lightly. Fold in pineapple (reserving about 2 tblsp. for garnish). Cut orange segments into small pieces and drain. Add to avocado mixture and fold in cottage cheese and sour cream.

Refill avocado shells with mixture, heaping high, and top each with remaining crushed pineapple. Serves 6.

MRS. ANNIE MAE HARDMAN
1151 E. 26th St.

FRUIT SALAD DELIGHT

- 1 small can Mandarin oranges
 - 1 medium can crushed pineapple
 - 5 cups miniature marshmallows
 - 1 pt. dairy sour cream
- Drain the pineapple and mandarin oranges thoroughly. Fold oranges, pineapple, marshmallows and dairy sour cream together carefully, and put in 8x8x2 pan and let stand over night. Cut in squares, and serve on lettuce cup. Garnish with maraschino cherry.

MRS. DONNA ROBERTSON
4161 N. Stevely Ave.
Lakewood, Calif.

CRANBERRY SALAD

- 1 16 oz. can cranberry jelly
- 3 tblsp. lemon juice
- 1 cup of whipping cream, whipped
- 1/4 cup of mayonnaise
- 1/2 cup of powdered sugar
- 1 cup of chopped nuts

Crush the cranberries with a fork and mix with the lemon juice. Put this mixture in the bottom of a refrigerator tray. Combine the remaining ingredients and pour over the cranberry mixture. Freeze in the freezing unit of the re-

frigerator about 8 hours or until the cranberries are set. Cut in squares and serve on lettuce or water cress. Serves 4-5.

MRS. GEORGE LAFORTUNE
2800 San Francisco

THE MEADOWS CALIENTE SALAD

- 1 small head of lettuce cut in bite size chunks
- 1 med. green pepper (chopped)
- 1 small cucumber (chopped)
- 4 medium radishes (chopped)
- 1/2 med. onion (sliced and separated into rings)
- 6 med. tomatoes (cut in quarters)
- 1/2 cup croutons

Dressing:

- 2 med. cloves garlic
- 2 hard boiled eggs
- 8-12 flat anchovies
- 2 tblsp. wine vinegar
- 1 tblsp. worcestershire sauce
- 2 tblsp. A-1 Sauce
- 8 tblsp. olive oil or salad oil
- 2 1 min. eggs
- 1/2 cup grated parmesan cheese

Mash the garlic cloves and rub good around the inside of large wooden salad bowl. In the bottom of the bowl mash together the hard boiled eggs, anchovies, add vinegar and oil and worcestershire and A-1 sauce. Beat together with a fork. Add chopped greens before tossing; add the 1 min. eggs and the cheese. Toss lightly. The trick of the salad is the 1 min. eggs added just before tossing.

ELIZABETH M. KING
1317 E. ESTHER ST.

WILTED LETTUCE SALAD

- 1 egg, hard cooked
- 3/4 cup bermuda onion minced
- 3 bacon strips
- 3 tblsp. sugar
- 1/4 cup vinegar
- 1 head of lettuce

Crumble the hard cooked egg with fork. Saute the bacon, diced, until crisp. Drain on paper toweling. Cool bacon



fat slightly. Stir in the sugar, vinegar and heat slowly until very hot. Pour at once over head of lettuce that has been washed and broken up for salad. Sprinkle with crumbled bacon and egg and minced onion. Toss and serve. Do not let lettuce get too wilted.

MRS. A. B. JOHNSON
338 Prospect Ave.

MOLDED BLUEBERRY

- 1 pkg. lemon jello
- 1 cup boiling water
- 1 cup cold water
- 1 pkg. cream cheese
- 1/2 cup broken nut meats
- 1 cup blueberries, well drained
- 1 tblsp. sugar

Dissolve jello in boiling water, add cold water and chill until partially set. Measure one cup jello mixture with one cup well drained blueberries and the sugar. Pour into mold and chill until firm. Whip remaining cup of jello mixture with the pkg. of cream cheese and broken nut meats. Pour on top of blueberry mixture, chill until firm and serve with any desired fruit salad dressing.

MARION G. HORTON
159-E Del Amo



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Barbecue

(Continued from Page 5)

chops are browned and they are turned, sprinkle with grated cheese. Allow to melt slightly while underside is browning.

Marinating sauce will make a good salad dressing by adding 2 tbs. vinegar, and two of sugar.

MRS. EDGAR F. BROWN
2257 Euclid Ave.

"HOT STEAKS ON A STICK"

1 1" thick slice of round steak

1 8 oz. can tomato sauce

1/4 cup each of prepared mustard

1/4 cup dark corn syrup

1/4 cup vinegar

1 tbs. grated onion

1/4 tsp. pepper

stuffed olives

pineapple chunks

green pepper strips

Slit 1/2" thick strips of round steak. Chill meat in a covered plastic container in the sauce mixture of tomato sauce, mustard, corn syrup, vinegar, onion and pepper. When ready to barbecue steaks, thread strips on skewers, weaving over and under pineapple chunks and green peppers, ending with a stuffed olive.

Grill quickly, basting with sauce, until steak is as done as desired.

MRS. C. MANGANO
4528 Adenmoor Ave.
Lakewood, Calif.

BARBECUE SAUCE

2 tbs. olive oil

1 cup tomato sauce

1 cup chili sauce

2 cloves garlic

1/2 tsp. salt

1/2 tsp. black pepper

3 tsp. prepared mustard

3 tbs. vinegar

1 tsp. Worcestershire sauce

4 tbs. brown sugar

1/2 tsp. ginger

3 tbs. soy sauce

2 tbs. dry white wine

2 tbs. liquid smoke

Do not cook. Mix ingredients and after steaks, chops, ribs, etc. are done, brush sauce generously on all sides and serve.

MRS. SHIRLEY ARMSTRONG
12855 Coldbrook Ave.
Downey, Calif.

ZESTY BARBECUE SAUCE FOR CHICKEN OR SPARE RIBS

1 large onion, chopped fine

6 Tbs. butter

1/2 cup vinegar

1/2 cup brown sugar

1 14-oz. bottle catsup

1/2 tsp. dry mustard

2 tbs. Worcestershire sauce

1 tsp. paprika

2 tbs. chili powder

1 clove garlic

2 3 cup water

Saute onion and garlic in butter until slightly soft. Add other ingredients and simmer 20 minutes.

MRS. H. C. ROESSLER
720 W. Burnett St.

TWO-STEP CORN BEEF

4 lbs. corn-beef brisket

1 small onion, sliced

2 cloves of garlic, halved

6 whole black peppers

4 whole cloves

1 bay leaf



In deep pan cover corn beef with water and add all ingredients. Boil, reduce heat, cover tightly. Simmer two hours. Drain. Place meat on double thickness of foil on grill of barbecue smoker at opposite end from coals. Close smoker hood and hickory barbecue three hours until tender. Slice on bias across grain.

MRS. J. A. HUTSON
3019 Delta Ave.

SHISKA LAMB

6 shoulder lamb chops

1/2 cup salad oil

1 cup red wine

1/2 tsp. oregano

2 cloves garlic

1 cup rice

3 green peppers

3 tomatoes

3 onions

1 large eggplant

salt and pepper

Marinate chops in salad oil, wine, oregano and garlic for about three hours at room temperature.

Cut 12" squares of aluminum foil. Place 1 chop, 2 tbs. rice, 1/2 tomato, 1/2 onion, 1/2 green pepper and one thick slice of eggplant on each square of foil and season with salt and pepper. Fold foil over food, sealing together tightly and bake slowly about 2 hours over coals.

Serves 6.

FRANK D. ROSS
2500 Gondar Ave.

SWISS STEAK OONA LOA

2 lbs. Swiss steak

1 tsp. Adolph's meat

tenderizer

Marinade:

1 cup pineapple juice

1/4 cup honey

1/4 cup soy sauce

1/4 cup water

1 tsp. ground ginger

pineapple slices

Prepare meat with tenderizer and refrigerate overnight or at room temperature for one hour. Cut meat into chunks. Mix Marinade and marinate meat for five hours in refrigerator. Drain meat, place on grill over hot coals, broil until well browned, basting frequently with sauce for about 20-25 min. Pineapple slices may be dipped in marinade and browned over coals for 5 min.

MRS. GLENN LIEN
16215 California
Bellflower, Calif.



Yorkshire Pudding, Spoon Bread, Dumplings

FIRST PRIZE

CUSTARD SPOON BREAD

2 eggs

1/2 cup sugar

1 cup sweet milk

1 1/2 cups yellow corn meal

1/2 cup flour

1 tsp. soda and salt (each)

1 cup sour buttermilk

1 cup sweet milk

Beat the eggs and sugar together then add the milk and the sifted dry ingredients. Stir in the buttermilk and mix to a smooth batter. Place 2 tbs. shortening in a heavy skillet and heat until melted. Pour in the corn bread mixture. Lastly, pour 1 cup of sweet milk over the top without stirring. Bake in moderate oven 30-40 minutes. Spoon on plate and serve with butter. Serves 6.

MRS. MARY C. WEBB
426 E. 8th St.

SECOND PRIZE

YORKSHIRE PUDDING

4 eggs

2 cups milk

1/2 tsp. salt

1 cup flour

1 tsp. baking powder

Beat eggs and add milk. Add salt and baking powder to sifted flour. Stir dry ingredients into liquid ingredients stirring until smooth. Pour into meat drippings around roast and bake 30 to 40 minutes in quick oven. Serves 6.

MRS. DON WILKERSON
2074 E. 3rd St. Apt. 12

THIRD PRIZE

DUMPLINGS—THAT NEVER FAIL

2 cups flour

3 rounded tsp. baking powder

1 tsp. salt

1 cup sweet milk

Sift flour, baking powder and salt together. Add milk and mix quickly. Drop by teaspoonfuls into boiling liquid. Cover and cook for 15 minutes. The lid may be lifted

after 5 minutes and dumplings will not fall. Serves 6.

MRS. ROBERT S. GLADSTONE
6723 Castana Ave.
Lakewood, Calif.

JOHNNY CAKE

1 cup sour milk

1 cup sweet milk

3/4 cup sugar

1 1/2 cup corn meal

1 tsp. soda

1/4 tsp. salt

2 eggs

2 tsp. shortening

Mix quickly. After the mixture is in the baking pan, pour over it one cup of milk. Bake slowly, and a nice custard will form under the crust.

EMMA CATHERINE HOLTGREW
1021 RONAN AVE.
WILMINGTON, CALIF.

ENGLISH YORKSHIRE PUDDING

2 cups flour

1 scant tsp. baking powder

1/4 tsp. salt

1 pt. milk

2 eggs

1 tsp. sugar

Mix flour, salt and baking powder together. Mix milk in gradually until all lumps are out. Then more milk until it is like a thick cream. Beat 2 eggs well and pour in gradually and stir well and add the sugar. Bake in well greased pan for 30 minutes at 400°. Before putting in hot oven sprinkle a little nutmeg on top of pudding.

MRS. CLARA FALLOWS
677 W. 23RD ST.

POTATO DUMPLING

2 cups potato cooked and

riced

2 tbs. flour

1 tbs. melted shortening

1 egg, slightly beaten

1/2 tsp. salt

Pepper to taste

1/8 tsp. nutmeg

Combine all ingredients; mix thoroughly. Divide into 12 portions and shape into



MRS. MARY C. WEBB

balls. Chill. Drop into gently boiling stew or sauerkraut. Cover closely and steam about 12 minutes.

MRS. FRANK MCCORMICK
12 E. 53rd St.

MARROW BALLS

15 soda crackers

Marrow from a soup bone

2 eggs, beaten

Dash of salt

Dash of nutmeg

Melt the marrow a little and then add the eggs, nutmeg, salt; roll the soda crackers and add to the mixture. If not stiff enough, add more crackers and make into small balls. Strain the soup, let it boil and add your dumplings and boil ten min. or they can be boiled in water and later put gravy over them.

MRS. TRUDY BAUER
1337 1/2 Bennett Ave.

DRESSINGS, ETC.

SPOON BREAD, WITH A

SPECIAL RAISE

4 cups boiling water

1 1/2 tsp. salt

1 cup hominy grits

3-4 eggs

3 tbs. half and half

1 1/2 tbs. bourbon

Boil water, add salt, then

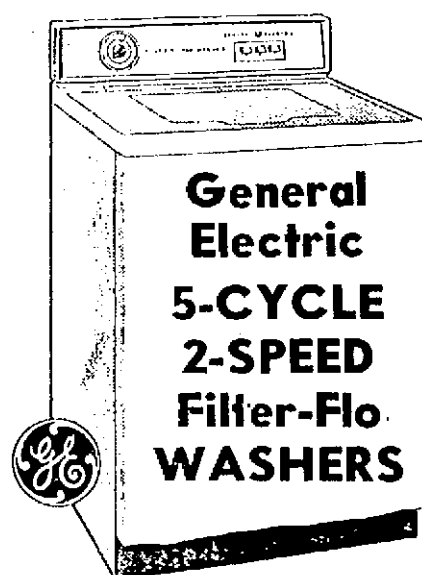
(Continued on Page 46)

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Potato Dishes

FIRST PRIZE

STATE OF MAINE POTATO
CUSTARD PIE

- 1 medium potato
2 tblsp. butter
 $\frac{3}{4}$ cup sugar
2 beaten egg yolks
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ lemon, juice and grated
rind
2 stiffly beaten egg whites
pastry for one 9" pie shell
Pare potato, cook until tender and mash smooth. Add butter and sugar; stir to a creamy consistency; cool. Add egg yolks, milk, lemon juice and rind; blend well. Fold in stiffly beaten egg whites. Flour into a 9-inch pastry shell. Bake at 400 for 25 minutes or until crust is baked.

P. GAWTHORNE
744 Loma Vista Dr.
SECOND PRIZE

POTATO CHEESE CRUNCHIES

- 4 tblsp. melted butter
 $\frac{3}{4}$ cup crushed cereal
 flakes
 $\frac{1}{2}$ cup grated cheese
 4 boiled potatoes
 1 tsp. salt
 $\frac{1}{2}$ tsp. paprika
 Pour melted butter in shallow baking pan; dip potatoes cut in $\frac{1}{2}$ inch sections in butter and arrange in pan. Combine cereal flakes, cheese, salt and paprika. Sprinkle over potatoes. Bake in 425 oven for 15 min. or broil 3 inches from flame for 10 min. Serves 4
 MRS. LLOYD S. ROBINSON
 2206 ARLINGTON ST.

THIRD PRIZE

SWEET POTATO-ORANGE CASSEPOLE

- 8 medium sweet potatoes
2 small oranges
4 tblsp. butter or margarine
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup white sugar
 $\frac{1}{2}$ cup finely chopped nuts
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. salt
14 marshmallows
- Drop scrubbed potatoes in boiling salted water. Cook until tender. Peel. Mash and beat hard until fluffy and lumpless. Set oven at 350 and grease an 8" casserole. Grate the rind of the oranges and melt the butter. Mix the latter into the potatoes, then the rind, next the brown and white sugar, nuts, nutmeg and salt. Stir hard until everything is thoroughly mixed in. Put potato mixture in the casserole and place marshmallows around edge. Arrange peeled orange sections in a circle in the center. Bake 30 minutes. Serves 6-8.
- MRS. GENEVA KUHN
6019 AMOS
LAKEWOOD, CALIF.

ham over the top. Beat the egg whites stiff, fold in the shredded cheese, then fold in the mayonnaise. Spread this over the potatoes and ham. Bake in 400 oven 10-12 minutes or until lightly browned.

Serves 4

BARBARA ANN RAY
11013 MARBEL AVE.
DOWNEY, CALIF.

POTATOES A. L. HANSEN

- 2 small cans of potatoes
- 2 green onions, tops and all, chopped fine
- 2 tblsp. parsley chopped
- 1 tblsp. Lowry's seasoning salt
- 1½ can of cream of mushroom soup
- ½ can condensed milk
- 2 tblsp. flour
- ¼ cup milk

This dish can be prepared in the morning for the evening meal. The longer it marinates the more flavor. Use double boiler, rinse the potatoes in cold water. Mix together the potatoes, soup, canned milk, onions, parsley and seasoning salt. Bring to boil, let simmer at least 1 hour. When ready to serve, mix flour and milk and thicken sauce and serve.

MRS. WOODRUFF HANSEN
11961 DAVENPORT RD.
LOS ALAMOS, CALIF.

CHICKEN SANTA CLARA

- 1 3-lb frying chicken or 6
breasts, only
1½ cup flour
2 tsp. salt
¼ tsp. pepper
1 cup salad oil
1 tsp. Rosemary
½ tsp. thyme
¼ tsp. garlic powder
3 tblsp. butter
2 tsp. wine or vinegar
1 cup mushrooms (4-oz.
sliced) Do not drain
¼ cup pimiento
(2-oz.) chopped
1 cup ripe olive slices or
bits
½ cup wine
(Sauterne preferred)

Cut chicken into pieces, or if using breasts, only slit lengthwise. Dredge in the combined flour, salt and pepper and brown slowly in the oil. If using whole chicken, simmer giblets about 20 minutes, drain reserve stock, cut into small pieces. Transfer chicken to a large casserole and sprinkle remaining flour mixture. Combine stock (or if using just breasts substitute 1 cube chicken bouillon) giblets and remaining ingredients. Season with additional $1\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ tsp. pepper. Pour over chicken, cover and bake at 350 about 2 hours or until tender.

MRS. CHARLES E. NASH
2658 Tetaluma Ave.

CHICKEN BROCCOLI CASSEROLE

- CASSEROLE**
2 pks. frozen broccoli
1 cup grated Parmesan
Cheese
1 3 $\frac{1}{4}$ -lb. chicken stewed
to well done
a Canned chicken can be
used
2 cups medium white
sauce
 $\frac{1}{2}$ cup whipped cream
1 tbsp. lemon juice
1 $\frac{1}{2}$ tsp. salt



Combine soft butter and sugar; beat in potatoes, nutmeg, milk and beaten egg yolks. Fold in stiffly beaten egg whites. Put in pastry lined pie pan and bake in hot oven 10 minutes. Reduce heat to moderate, and bake 30 minutes longer.

**MRS. JOHN WALSH
11713 SECOND AVE.
LYNWOOD, CALIF.**

- 1 medium onion chopped fine
- 3 tbsp. chopped green pepper
- 1 tbsp. chopped pimiento
- 2½ tbsp. flour
- 2 cups milk
- 1 tsp. salt
- 3 cups cubed cooked potatoes
- ½ cup grated sharp cheese

Cook onion and green pepper in margarine for 5 minutes. Add pimiento and flour, stir. Add milk, stir and cook until thickened. Season with salt, add potatoes, and pour into greased 1½-qt. casserole. Top with cheese and bake 30 minutes in 350 oven. Serves 6.

MRS. C. D. ALEXANDER
3732 Braxton Ave.

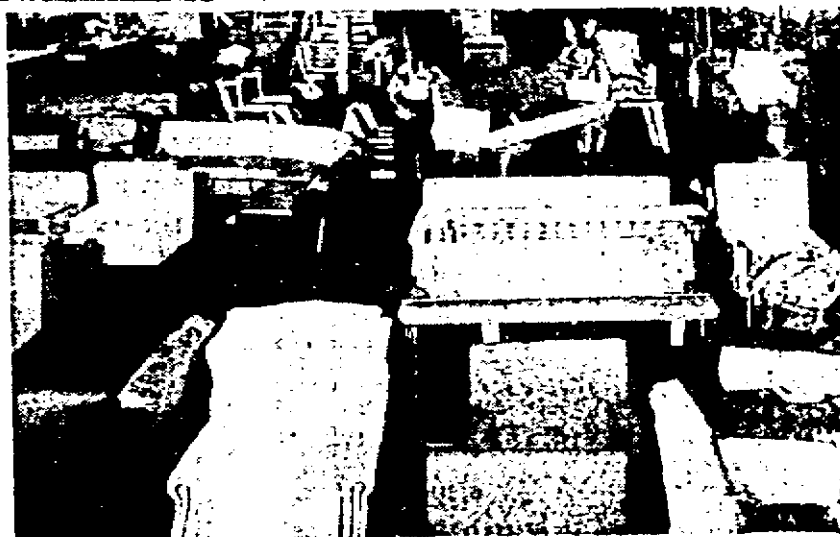
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Rice, Spaghetti, Macaroni, Noodles

FIRST PRIZE

NOODLES NAPOLI

- 1 medium onion, chopped
- 1 clove garlic, minced
- 2 tblsp. salad or olive oil
- 1 lb. ground beef
- 1 3 oz. can mushrooms, sliced
- 1 8 oz. can tomato sauce
- 1 can of tomato paste
- 2 tsp. salt
- 1 tsp. oregano
- 2 eggs
- 1 8-oz. pkg. wide noodles cooked and drained
- 1 pkg. frozen chopped spinach, thawed and drained
- 1 cup creamed cottage cheese
- 1/2 cup Parmesan cheese sliced American cheese

Brown onion and garlic lightly in one tblsp. oil; add beef, cook and stir until brown. Stir in mushrooms and liquid, tomato sauce and paste, one tsp. salt and oregano, and simmer 15 minutes. Beat 1 egg slightly, pour over noodles, mix well. Beat 2nd egg, add spinach, 1 tblsp. oil, cottage cheese, parmesan cheese, 1 tsp. salt and mix well. Pour half the tomato mixture into shallow baking dish. Layer half the noodles on top. Spread with all the spinach mixture. Repeat noodle layer. Top with remaining tomato mixture. Cover with foil and bake at 350 for 45 minutes. Remove foil; arrange strips of American cheese on top. Bake 5 minutes longer. Serves 6.

MRS. D. F. BEARD
2276 Oregon Ave.

SECOND PRIZE

SALMON-NOODLE NEWBURG

- 1 can frozen cream of shrimp soup
- 1/2 cup milk
- 1/2 tsp. grated lemon rind
- 1/2 pkg. (4 oz.) fine noodles
- 1/2 cup chopped green pepper
- 1 can (8 oz.) salmon, drained and boned
- 1/2 cup buttered bread crumbs
- 2 tblsp. chopped parsley

Thaw frozen soup with milk and lemon rind, in a saucepan over low heat, stirring often. While soup thaws, cook noodles, following instructions on label. 1 to 2 minutes before they are done, stir in green pepper, then drain. Place in a 6-cup baking dish; stir in soup mixture; fold in salmon; season with salt and pepper. Top with crumbs and parsley, mixed. Bake in 375 oven 25-30 minutes, or until bubbly and golden.

MRS. CHARLES SEY,
2880 Eucalyptus Ave.

THIRD PRIZE

MARVELOUS RICE PUDDING

- 1/2 cup seedless raisins
- 2 tblsp. rum
- 1 tsp. lemon juice
- 1 lemon, grated rind
- 1/4 cup rice
- 2 cups milk
- 1/4 tsp. salt
- 2 tblsp. butter
- 2 eggs separated



MRS. D. F. BEARD

- 1/2 cup sugar
- 1/8 tsp. nutmeg

Pick over raisins and add rum, lemon juice and lemon rind. This mixture must stand at least 2 hours, but is better to let stand overnight. Put the rice, milk and salt in top of double-boiler and cook for an hour stirring frequently but gently with a fork. When rice is done, take it off fire and stir in butter. Beat the egg yolks slightly and pour a little of the hot mixture onto them, stirring constantly. Do it this way so as not to scramble the eggs. Then combine the two mixtures and add sugar and nutmeg. Cool before adding the egg whites by setting pan in another pan of cold water. Beat egg whites until stiff enough to hold their shape but not stiff enough to cling to the bowl. Mix them into the cooked rice mixture, then pour into a greased casserole. Set in a pan of (hot water) and bake 30 minutes in a slow oven. Serves 4.

MRS. JOE H. KERR,
10309 Rosecrans,
Bellflower, Calif.

MACARONI LOAF

- 1 1/2 cups macaroni
- 6 cups boiling water
- 1 1/2 tsp. salt
- 1 1/3 cups diced American cheese
- 1/2 cup milk
- 1/3 cup water
- 1 tsp. salt
- 1/2 tsp. dry mustard
- 1/8 tsp. pepper
- 1 egg, slightly beaten

Cook the macaroni, after breaking into pieces, until tender. Drain and rinse with hot water. Mix the other ingredients and stir and cook over boiling water until smooth and fold in the drained macaroni and slightly beaten egg. Pour into greased loaf pan and bake in slow oven (350) for 45 minutes.

MRS. E. M. JACOBS,
203 Glendora Ave.

SPANISH RICE

- 1 cup rice
 - 4 slices of bacon
 - 1/2 green pepper
 - 3 cups well seasoned chicken broth
 - 1 cup of thick tomato puree
 - 2/3 cup of grated cheese
- Cover the cup of rice with cold water and heat to boiling point and boil 2 min. Drain and rinse with cold water. Cut the four slices of

bacon in strips, crosswise and cook until crisp. Remove bacon, add to rice. Cut one half of green or red pepper, diced, and add to bacon and rice. Cover with the three cups of chicken broth, season with salt, cover and let cook until rice has absorbed broth and is tender. Then add the tomato puree and the grated cheese. Mix with a fork and let heat through over boiling water.

MRS. REGINA BURNS
5871 Rose Ave.

SAUSAGE JUMBLE

- 1 lb. sausage (brown and drain)
- 1/4 cup onions, browned
- 1 cup uncooked macaroni (elbow or spiral)
- 1 can tomatoes (large)
- 1/2 cup water
- 1 tsp. marjoram leaves
- 1 tsp. salt
- 1 tsp. sugar
- 1 cup grated cheese

Mix ingredients after browning onions and sausage and simmer for 1/2 hour, then add the cup of cheese.

DELORES MARGULIES
145 Prospect Ave.

MARZETTE

- 1 4-oz. pkg. noodles (cooked)
- 2 tblsp. shortening
- 1 lb. ground beef
- 1 lb. onions, chopped
- 1/2 green pepper, chopped
- 1 tsp. salt
- 1/3 cup water
- 1/4 tsp. pepper
- 1/4 tsp. oregano

1 can tomato soup
1 can tomato paste
1 tblsp. worcestershire sauce
1/2 lb. sharp cheese

Melt shortening and brown meat. Add onions, peppers. Cook until tender. Add seasonings. Combine tomato soup, paste, water and worcestershire sauce. Place a layer of noodles in a greased casserole, then meat, sauce, and cheese; alternating, topping with cheese. Bake at 375 degrees for 45 min.

MRS. ROY GOODWIN
2638 1/4 Monroe St.



Potatoes

STUFFED SWEET POTATOES

- 1/4 tsp. salt
- 1/8 tsp. paprika
- 3 tblsp. butter
- 1/4 cup rich milk
- 1/2 cup walnut meats
- 4 strips bacon

Bake sweet potatoes and then halve them lengthwise. Scoop out pulp and mash fine. Add the above ingredients and whip. Fold in the 1/2 cup of chopped walnut meats. Place back in skins and top with bacon strip and set in oven to be served when crisp.

MRS. J. A. HUTSON
3019 Delta Ave.

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Vegetables

FIRST PRIZE

ZUCCHINI PANCAKES

- 1 lb. zucchini (unpared)
- 2 eggs
- 1/3 cup shredded parmesan cheese
- 2 tbsp. biscuit mix
- salt and pepper to taste

Beat the eggs; into them stir the cheese, biscuit mix, salt and pepper and the zucchini which has been grated or shredded. Drop by spoonful into hot fat; flatten out a little; cook until golden brown on each side.

MRS. HENRY P. NEPVEU
2224 Stearns Ave.



MRS. H. P. NEPVEU

SECOND PRIZE

BROCCOLI SUPREME

- 1 bunch broccoli (2 pkgs. frozen)
- 1/2 cup orange juice
- 1/2 cup water
- 1 pkg. (8 oz.) cream cheese with chives
- 1/2 tsp. salt

Cook broccoli, cleaned and cut in 1 inch pieces; drain. Arrange in heated serving dish. Spoon sauce over.

Sauce: Blend orange juice, water and cream cheese together. Season with salt and heat slowly, stirring often until hot.

MRS. JACQUELINE KNIGHT
6372 SANTEE AVE.
WESTMINSTER, CALIF.

THIRD PRIZE

SPLIT PEA CROQUETTES

- 2 cups cooked, mashed split peas, salted
- 3 eggs
- 1/2 cup finely chopped onion
- 1/2 tsp. salt
- 1/4 tsp. sage or Italian seasoning
- 1/2 cup finely chopped cooked carrots
- 1/4 cup finely chopped green pepper

Mix ingredients thoroughly. Drop by spoonful into hot fat or oil 1/4" deep in skillet, cook. Serve immediately. Good with cream of celery soup sauce.

MRS. DON HALL
11111 ELM ST.
LYNWOOD, CALIF.

CAULIFLOWER CASSEROLE

- 1 large cauliflower
- Sauce:
- 1/2 cup milk
- 2/3 cube butter or margarine
- 2 tbsp. flour
- 2 egg yolks
- 2 egg whites stiffly beaten
- crushed corn flakes

Cook cauliflower until tender, drain and mash with a fork. Make a thick white sauce with the milk, butter and flour. Add egg yolks and continue cooking until mixture leaves side of pan, (about 5 minutes). Season with salt to taste. Beat egg whites until stiff. Fold into cauliflower mixture. Pour into casserole dish. Sprinkle top with crushed corn flakes. Bake in 350 oven for 35 minutes.

MRS. GEORGE REICHEL
7851 19th St.
Westminster, Calif.

MARINATED STRING BEANS

- 1 cups string beans (two cans)
- 1 onion, thin sliced
- 1/2 clove garlic (to rub bowl)
- Mix in bowl the following:
- 2 tbsp. sugar
- 1 tsp. paprika
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. oregano
- 2 tsp. parsley
- 1/2 tsp. prepared mustard
- 5 tbsp. vinegar
- 4 tbsp. salad oil

Combine above ingredients and add to beans. Serve either hot or cold.

MRS. LEOTA CARR,
1123 E. BROADWAY

BROCCOLI RING

- 4 cups cooked, chopped broccoli
 - 1 cup thick white sauce
 - 1 cup mayonnaise
 - 2 tsp. onion juice
 - 6 eggs, well beaten
 - salt and pepper to taste
- Combine all ingredients in order given and pour into well greased ring mold. Put ring mold in freezer for 10 min. Bake at 350 about 45 minutes in pan of water.

MRS. MARGARET GONZALES,
6231 VERNON ST.

SCALLOPED TOMATOES AU GRATIN

- 5 tbsp. melted butter
 - 3 cups soft bread crumbs
 - 1 medium onion, chopped
 - 1 tbsp. sugar
 - 1 tsp. salt
 - 1 No. 2 1/2 can tomatoes
 - 1/2 lb. grated cheese, sharp cheddar or tillamook
- Mix melted butter with crumbs. Combine onion, sugar salt with tomatoes. Place alternate layers of tomatoes, crumbs and cheese in buttered casserole, topping with crumbs and cheese. Bake 40 minutes in 400° oven.

MRS. E. F. GILLESPIE,
5814 HUNTDAL ST.

CARROT LOAF

- 1 cup cooked carrots, chopped fine
 - 1 cup walnuts, chopped fine
 - 1 cup bread crumbs, chopped fine
 - 1 medium onion, grated
 - 1/2 stalk celery, chopped
 - 1 tbsp. melted butter
 - 2 eggs, well beaten
 - salt and pepper to taste
- Mix all ingredients well

and put into greased loaf pan and bake in 350° oven for 25-30 minutes. About 5 minutes before removing from oven, cover with tomato sauce made as follows:

- 1 tbsp. butter
- 1 tbsp. flour
- 1 cup tomatoes
- 1 bay leaf, & clove of garlic
- salt and pepper

Melt butter, adding flour and stir until smooth. Add tomatoes gradually, then other ingredients and cook gently a few minutes until thickened then press through a sieve. Pour over carrot loaf. Resembles a meat loaf.

MRS. HAZEL HUGHES,
17271 Huntington Beach,
Huntington Beach, Calif.

FRENCH FRIED OKRA

- 1 cup bisquick
- 1/2 lb. fresh okra
- 1/2 lb. butter
- 3 cloves garlic, mashed

Mix the bisquick with enough beer to make a dip batter. Clean and trim the fresh okra. Dip into batter and fry in deep fat.

Melt the butter and add the garlic cloves. Dip the french fried okra in hot garlic butter.

MRS. J. S. WOLLARD
912 Loma Vista Dr.

ASPARAGUS CASSEROLE

- 2 pkgs. frozen asparagus
- 1 can mushroom soup
- 1/2 cup milk
- 4 tbsp. cheese whiz
- 1/4 cup slivered almonds
- 1/4 cup buttered bread crumbs

Cook asparagus until almost tender. Cut into 1" long pieces and arrange one layer in a buttered casserole. Heat soup diluted with 1/2 cup milk. Stir in cheese whiz until melted. Pour part of this over layer of asparagus. Sprinkle with half of almonds. Repeat layers and top with buttered bread crumbs. Bake at 440 for 30 minutes.

MRS. C. W. WATTENBARGER
215 4th St.
Seal Beach

BAKED LIMA BEANS WITH SOUR CREAM

- 1 lb. dry baby lima beans
- 2 tsp. salt
- 3/4 cup butter or margarine
- 3/4 cup brown sugar
- 1 tbsp. dry mustard
- 1 tbsp. molasses
- 1 cup sour cream

Soak limas in water overnight. Drain off water and cover with fresh water and add 1 tsp. salt and cook until tender (30 to 40 min). Drain and rinse under hot water and put in medium casserole. Dab butter or margarine over hot beans. Mix the brown sugar, dry mustard, molasses and remaining salt together in a bowl and sprinkle over the beans. Stir gently, pour over the sour cream and mix carefully. Bake in 350 oven for one hour.

MRS. IRENE D. YORK
4125 Monogram
Lakewood, Calif.

CABBAGE AND ONION

- 1 medium head cabbage
- 1 lb. small white onions
- 1 med. pkg. blanched almonds, slivered
- 1 can white sauce or make own
- 1/2 lb. grated cheese
- Butter and season to taste

Pudding

BREAD PUDDING WITH CHOCOLATE CHIPS

- 1/4 cup semi-sweet chocolate chips

Parboil the cabbage and small onions. Drain and place in casserole. Sliver the almonds and sprinkle through vegetables. Pour over cheese sauce and top with crumbs. Place in oven to heat thoroughly.

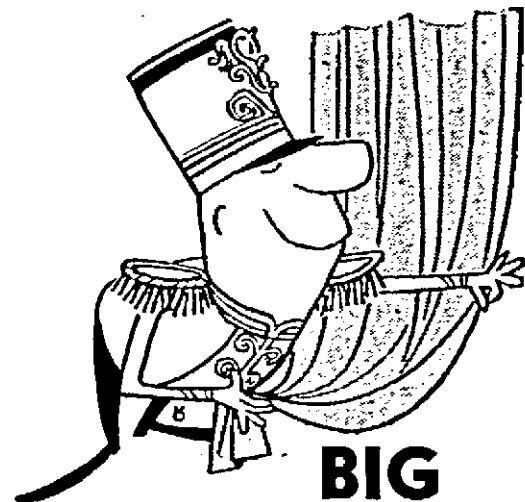
MRS. LUPE C. SNIDER
12218 214th St.
Artesia, Calif.

- 2 cups soft bread crumbs
- 3 beaten eggs
- 1/2 cup sugar
- 1/4 tsp. salt
- 1 1/2 cups milk
- 1/2 tsp. vanilla

Place the chocolate chips and bread crumbs in a greased 1 1/2 qt. casserole. Combine the eggs, sugar, salt, milk, and vanilla and pour over the bread crumbs and chips. Set casserole in pan of hot water. Bake at 350 for 1 hour.

MRS. DONALD A. BULL
4893 Oregon Ave.

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Salad Dressings

FIRST PRIZE

SYRIAN SALAD DRESSING

4 lemons, juice ($\frac{3}{4}$ cup)
1 clove garlic, crushed
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{2}$ cup olive oil
6-7 mint leaves, crushed
Mix all ingredients and pour over green salad.
MRS. PAUL SAUMUR
18228 California Ave.
Bellflower, Calif.

SECOND PRIZE

EXCELLENT SOUR CREAM DRESSING

1 pt. Miracle Whip
1 small carton sour cream
2 cloves garlic, chopped fine
1 bunch green onions, cut fine
 $\frac{1}{4}$ cup parsley, cut fine
 $\frac{1}{4}$ lb. bleu cheese, crumbled
Thin to desired consistency with cream or milk. Mix well at least 12 hours in advance. This recipe is good for a large party. It will keep several days.
MRS. R. H. HALLOWELL
c/o Carrier 525
Long Beach 5, Calif.

THIRD PRIZE

GREEN GODDESS SALAD DRESSING

1 clove garlic, chopped
2 tbsp. green onion tops, chopped
1 tbsp. anchovy paste
 $\frac{1}{2}$ cup commercial sour cream
1 cup mayonnaise
2 tbsp. tarragon vinegar
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. lemon juice
1 drop green food color
Chop the clove of garlic, the green onion tops and the anchovy paste together until very fine — almost a paste. Add the sour cream, then combine the mayonnaise, vinegar, pepper, lemon juice and green food coloring. Chill 2-3 hours to blend flavors.
MELISSA T. BRACKING
2030 E. Third St., Apt. 4
Long Beach 14, Calif.

COOKED SALAD DRESSING

1 egg, well beaten
6 tbsp. sugar
6 tbsp. flour
 $\frac{1}{4}$ tsp. salt
1 cup milk
 $\frac{1}{2}$ cup vinegar
Mix all together, except vinegar. Cook in double boiler until thick. Remove from fire, add vinegar, beat until a creamy consistency.
MRS. M. K. HODGSON
533 Ohio Ave., Apt. 3

RUSSIAN DRESSING

2 cups sugar
2 cups Wesson Oil
1 cup vinegar
1 cup catsup
3 lemons (juice)
2 onions grated fine
1 tsp. salt
1 tsp. paprika
 $\frac{1}{2}$ tsp. dry mustard
1 clove garlic

Mix all ingredients in $1\frac{1}{2}$ -qt. container. Shake well. Refrigerate. Use after 2-3 days.

SANDRA GILL
6111 FAIRBROOK



MRS. PAUL SAUMUR

EVERGREEN KNOLL DRESSING

1 can tomato soup
 $\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup salad oil
1 lemon (juice)
 $\frac{1}{4}$ cup vinegar
1 tsp. salt
1 tsp. dry mustard
1 tsp. paprika
1 tsp. grated green pepper
1 small onion, grated
 $\frac{1}{4}$ tsp. garlic salt
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{2}$ cup catsup
Put all ingredients in big bowl and mix well. Makes 1 qt. Keeps a long time in refrigerator.
MRS. S. WILSON
840 $\frac{1}{2}$ BELMONT AVE.

MAYONNAISE WITH NATURAL CHEDDAR

(Do not make without a blender)
 $\frac{1}{2}$ cup soy bean oil
 $\frac{1}{4}$ cup wine vinegar (imported preferred)
1 raw egg
1 tbsp. tomato sauce
 $\frac{1}{2}$ Wedge Wispide natural cheddar cheese spread
 $\frac{1}{4}$ tsp. salt
1 tsp. sugar
Place all the ingredients in blender and blend until the smooth, for several minutes. Keep under refrigeration.
OLIVE BREED
2510 E. 2ND ST.

CUCUMBER DRESSING

3 tbsp. cream cheese
 $\frac{1}{2}$ cup of mayonnaise
 $\frac{1}{2}$ tsp. onion juice
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. paprika
1 cup sliced cucumbers
Mix all ingredients well and chill. Serve on sliced tomatoes on crisp chopped lettuce.
GERTRUDE BROMBACH
245 LINDEN AVE.

CREAM CHEESE DRESSING

3 ozs. cream cheese
3 tbsp. raspberry jelly
2 tbsp. mayonnaise
Beat cream cheese with rotary beater until smooth. Add jelly and mayonnaise. Delicious on Waldorf salad.
MRS. THOS. E. TINSLEY
1511 ELK ROAD
ANAHEIM, CALIF.

ROUQUEFORT CHEESE DRESSING

1 med. size clove garlic
 $\frac{1}{2}$ tsp. salt
2 oz. pkg. blue cheese
 $\frac{3}{4}$ cup sour cream
 $\frac{1}{4}$ cup mayonnaise

Yeast Breads

(Continued from Page 41)

NEVER FAIL DOUGHNUTS

1 pkg. dry yeast
 $\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup shortening
2 eggs, well beaten
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt
6 cups flour
1 pt. warm water

Dissolve the yeast in $\frac{1}{4}$ cup cold water. Cream the sugar and shortening and well beaten eggs with the other ingredients. Mix and place in bowl in warm place to rise until three times the original size. Work the dough down and put out on board and roll until $\frac{1}{2}$ inch thick, and cut into doughnuts. Place doughnuts on floured board in warm place to rise twice their size. Fry in deep fat until golden brown. While hot, dip in the following glaze.

1 cup powdered sugar
2 tbsp. cold water

MRS. BERNICE BATES
13343 SO. LAKEWOOD BLVD.
DOWNEY, CALIF.

$\frac{1}{3}$ cup finely cut parsley
Take pint size glass jar, mash cheese in jar with fork, add sour cream, mayonnaise, parsley and salt. Mix well. Add garlic put through garlic press (or finely cut) and mix well. Refrigerate. Use over cut up lettuce as salad. This can also be used as a dip as it is thick enough.

MRS. LAWRENCE ROBERTS
3302 DELTA AVE.

LIGHT ROLLS

1 pt. milk
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup shortening
1 cake yeast
 $\frac{1}{2}$ cup warm water
3 cups flour
1 tsp. baking powder
1 tsp. salt
 $\frac{1}{2}$ tsp. soda

Scald milk, add sugar and shortening, set aside to cool to luke warm stage. Add yeast which has been dissolved in warm water. Sift into mixture enough flour for a batter like sponge, set aside to cool. Sift 3 cups flour into large bowl, add baking powder, salt and soda. Add sponge and knead until smooth, adding more flour if necessary. Set aside to rise until about double in bulk. Work out into rolls, let rise and bake 35 to 40 minutes in preheated 350 oven.

MRS. OPAL McDONOUGH
6620 GARDENIA AVE.

POPPY SEED ROLLS

2 yeast cakes
2 cups buttermilk
5 cups sifted flour
 $\frac{3}{4}$ tsp. baking soda
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup margarine
 $\frac{3}{4}$ tsp. salt
1 egg white
3 tbsp. poppy seed

Crumble yeast into mixing bowl. Add sugar and buttermilk. Add melted margarine and stir until mixture is dissolved. Sift flour with salt and soda, and add gradually to yeast mixture. Stir until smooth. Place in greased mixing bowl. Cover bowl with clean cloth and let dough rise in warm place until double

Puddings

(Continued from Page 44)

slowly add grits. Boil over direct heat, stirring, for 5 minutes. Put in double boiler and cook for 2 hours slowly. If it gets dry, add a little milk to thin. Stir in $\frac{1}{2}$ & $\frac{1}{2}$, add yolks of eggs, then fold in beaten whites. For spoon bread to raise higher and have a more interesting taste, add to it before baking the bourbon. Butter casserole. Bake 350 for one hour. Serve with melted butter.

MRS. JOHN HUNTER
550 MESA WAY

HUSH PUPPIES

2 cups corn meal
1 cup all-purpose flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. soda
1 tsp. salt
 $\frac{1}{2}$ tsp. sugar
 $\frac{1}{2}$ cup chopped onions
 $\frac{1}{2}$ cup buttermilk
 $\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup melted shortening

Sift together dry ingredients into bowl. Add onions, buttermilk and water; mix well. Blend in shortening and egg. Drop by tablespoons into hot fat. Cook until golden brown. Makes 30.

MRS. MARY V. CULLIVER
4211 E. 4th St., Apt. 8.

its level. Cut dough into desired shapes. Place in greased pan. Brush with egg white and sprinkle with poppy seeds. Cover and let rise again. Bake at 350 until golden blond.

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Yeast Breads

FIRST PRIZE

BARBECUE STYLE FRENCH BREAD

- 1 pkg. granulated yeast
- 1½ cups lukewarm water
- 4 cups sifted flour (white)
- 2 tblsp. sugar
- 1 tsp. salt
- 1 pkg. Lawry's Garlic-Cheese Salad Dressing Mix

Dissolve yeast in one cup of lukewarm water. Sift flour, sugar and salt together. Add Garlic-cheese mix and stir it into the flour mixture. Add remaining water and mix well into a soft dough. Cover and let rise until double in size. After dough has doubled in size, punch down and beat well with your hand. Turn it over, and beat again about ten strokes. Divide bread into two parts and place in well greased pans. Round casserole dishes are good, or a regular bread pan. Cover again and let rise until double in size or reaches top of baking container. Bake in 400 oven for 50 minutes to hour. To test for doneness, tap top for a hollow sound.

MRS. ROY BOULTER
431 W. 19th St.

SECOND PRIZE

CINNAMON OATMEAL BREAD

- 1½ cups milk—scald and pour over
- 1 cup quick oats
- 1 cup raisins
- ¼ cup shortening
- ¼ cup sugar
- Cool and Add
- 2 pkgs dry yeast, dissolved in
- ½ cup warm water
- 1 egg
- 4½ cups flour, sifted with
- 2 tblsp. salt

Knead on floured board until smooth, place in greased bowl and let rise until double in bulk. Divide dough and let rest for 10 minutes. Roll out in rectangles, sprinkle with a mixture of

- ½ cup sugar
- 2 tblsp. cinnamon
- ½ cube butter or margarine

Roll up and place in two bread tins, let rise until double in size and bake at 350 for 40-50 minutes.

MRS. MINER TANIS
8707 E. Cedar
Bellflower, Calif.

THIRD PRIZE

POTECA BREAD

- 1 cake yeast
- ¾ cup warm water
- ¾ cup lukewarm milk
- ¼ cup sugar
- ¼ cup soft shortening
- 1 tsp. salt
- 1 egg
- 3½ cup of sifted flour
- Filling:
- ¼ cup soft butter
- ¼ cup brown sugar
- ½ cup milk
- 1 tsp. vanilla
- ½ tsp. lemon extract
- 2 cups finely ground walnuts

Dissolve yeast in water. Stir in milk, sugar, salt, egg, and shortening. Mix in flour until dough is easy to handle.



MRS. ROY BOULTER

Turn out on lightly floured board, let stand 10 min. Knead until smooth and elastic. Round up in greased bowl, turning to grease all sides. Cover with damp cloth and let stand until double in bulk, about 2 hours. Punch down and round up on board. Cover and let rest 15 min. While dough is resting, mix filling. Place dough on large floured cloth and roll into paper thin rectangle 20x30. Spread with filling and roll up like jelly roll. Seal edges. Place in oblong pan 13x9½x2 or on greased cookie sheet in snail shape. Let rise until impression remains in dough when pressed lightly, about 1 hr. Bake at 325 for 40-45 min. Let cool before slicing.

MRS. ELLEN KNAVER
4895 OREGON ST.

BOHEMIAN RYE BREAD

- 2 cups warm water
- 1 tblsp. sugar
- 3 cakes yeast
- 2 tblsp. caraway seeds
- 4 cups flour (rye)
- 3 cups sifted flour (white)
- 4 tsp. salt

Combine warm water with sugar in small bowl. Crumble in yeast. Let stand 5-10 min. until yeast is dissolved and mixture looks slightly foamy on top. Sift and measure flour. Mix in a large bowl with salt and caraway seeds. Stir in yeast mixture with a large wooden spoon. Stir with spoon as much as possible until mixture will not adhere to spoon, turn out on a lightly floured board and knead with floured hands for 1 min. Rye dough tends to be sticky so don't be lured into adding extra flour. Put dough back in bowl. Let rise to double in bulk for 1 to 2 hours. Punch down, knead lightly once more. Divide dough into 2 portions. Shape each half into a round loaf. Place in opposite corners of a lightly greased baking sheet or in cake pans. Let rise until doubled in bulk. Rye flour takes longer to rise. Do not grease tops of bread. Bake in 350 oven for 1 hour, or until loaf has a hollow sound when tapped. Remove from pans immediately and allow to cool before slicing.

MRS. JOHN CRATSLEY
4477 ATLANTIC AVE.

NORWEGIAN CHRISTMAS BREAD

- 1 cake yeast
- 1 cup lukewarm water
- 1 tblsp. sugar
- 2 cups flour
- Pinch of salt
- Combine ingredients and let raise until double in bulk.
- 1 qt. sweet milk
- ¾ lb. butter
- 2 cups sugar
- 4 eggs, well beaten
- 1 cup flour
- 1½ tsp. ground cardamom seed
- 1 tsp. lemon extract
- 1 cup raisins
- ½ lb. glazed cherries
- ½ lb. glazed mixed fruit

Scald the milk and add the butter and sugar and stir until melted and lukewarm. Add the 4 eggs, 1½ cups of flour a little at a time, beating well. Add sponge last and let raise until it doubles in bulk. Then beat it down and add the cardamom seed, lemon extract, raisins and glazed cherries and fruits. Put in bread pans ½ full and let raise until ¾ full. Bake at 375 about 45 minutes. Makes 5 loaves.

MRS. ALFRED LUNDE
5220½ N. Hayter Ave.

CINNAMON OATMEAL BREAD

- 1½ cups milk, scalded
- 1 cup quick oats
- 1 cup raisins
- ¼ cup shortening
- ¼ cup sugar
- 2 pkgs. dry yeast, dissolved in
- ½ cup warm water
- 1 egg
- 4½ cups flour, sifted with
- 2 tblsp. salt

Scald the milk and pour over the oats, raisins, shortening and sugar. Cool and add the dissolved yeast and water, the egg, flour and salt. Knead on floured board until smooth. Place in greased bowl and let rise until double in bulk. Divide dough and let rest 10 minutes. Roll out in rectangles, sprinkle with a mixture of

- ½ cup sugar
- 2 tblsp. cinnamon
- ¼ cube of butter or margarine

Roll up and place in two bread tins, let rise until double in size and bake at 350 40-50 minutes.

MRS. MINER TANIS,
8707 Cedar,
Bellflower, Calif.

SALLY LUNN

- ¾ cup milk
- 1 egg
- ¼ cup luke warm water
- 1 yeast cake
- 2 tblsp. butter
- 1½ tsp. salt
- 2 tblsp. sugar
- 2 cups flour

Scald the milk, add sugar, salt, and butter and allow mixture to cool. Soften the yeast in the water. When the milk is lukewarm, add the yeast, the beaten egg, and the flour to it. Pour batter into a buttered pan and allow it to rise to double its bulk. Sprinkle the top with sugar and cinnamon, and bake in a moderately hot oven.

MRS. E. W. PETERSON P. O. Box 1044 LONG BEACH

"OLIE BOLLEN"

- Dutch Doughnuts
- 1 qt. lukewarm milk
- 2½ lbs. flour
- 1 tblsp. salt
- 2 cups sugar
- 1½ lbs. raisins
- ¼ lb. citron
- 2 cakes yeast

Dissolve yeast in lukewarm milk, add sugar, salt and half of flour. Cut citron in small cubes and add the rest of the flour and raisins. Add to yeast mixture and beat well. Let it rise in a large deep bowl. When the batter is even with the bowl, drop by tblsp. in deep, hot fat. Fry and drain on brown paper and sprinkle with powdered sugar.

MRS. L. E. OLSEN
319 12TH ST.
SEAL BEACH, CALIF.

COFFEE ROLL

- 2 cakes of yeast
- 1 tblsp. sugar
- 1½ cups lukewarm milk
- Dissolve yeast in sugar and milk. Cover and let set 10 minutes.
- 1 tblsp. butter
- ¾ cup sugar

- 2 unbeaten eggs
- 1 tsp. salt
- 1½ lemon rind grated
- 5 cups flour

Cream the butter with the sugar. Add the unbeaten eggs and salt. Add the grated rind and yeast mixture to this. Work in the flour with spoon until it can be handled by hand. Turn on floured board and knead until well blended. Let rise until double in bulk. While this is rising, make filling.

FILLING

- 1 lb. walnuts, ground
- ¾ rind of lemon
- ½ cup whole raisins

Add sugar to taste and enough milk to make thin paste. Punch down dough and divide into 3rds. Roll to ½ inch and spread with filling. Roll like a jelly roll. Put in oblong cake pans which have been greased. Let rise about 45 minutes. Bake in 375 oven for 40 minutes or until brown. Top can be iced or served plain. Makes 3 large rolls.

HELEN MARTIN
11373 PENNSYLVANIA AVE.
HOLLYDALE, CALIF.

(Continued on Page 46)

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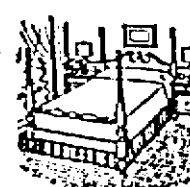
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Soups

FIRST PRIZE

PURÉE MONGOLE

- 1 cup carrots (cut in shoestrings)
- 1 cup of fresh peas
- 1 can of tomato soup
- 1 can split pea
- 1/2 tsp. onion juice

Cook carrots, and peas. Mix and heat the can of tomato soup and pea soup; add the carrots, peas and onion juice. Serve from a tureen with bread sticks. A scant tblsp. of sherry to a serving add a final touch.

MRS. ESTELLE MARTIN
4313 Quigley Ave.
Lakewood, Calif.

SECOND PRIZE

HAMBURGER SOUP

- 1 1/2 lbs. hamburger shaped into small balls
- 1 large onion, chopped
- 2 stalks celery, chopped
- 3 carrots cut into pieces
- 3 potatoes cut into pieces
- 2 beef bouillon cubes
- salt and pepper to taste
- 2 cans of tomato sauce
- dash of catsup

Brown hamburger balls in a small amount of fat in a dutch oven or frying pan and transfer to another pot when brown. Cover with water and add onion, celery, carrots, bouillon, salt and pepper. Cook on low heat until carrots are almost done then add potatoes and cook until all vegetables are done. Add the tomato sauce and catsup. Serve with hot rolls and green salad.

MRS. C. K. HIGLEY
2092 Pasadena Ave.

THIRD PRIZE

POTATO CLAM CHOWDER

- 3 lge. potatoes
- 1 medium onion
- 1 tblsp. bacon fat
- 2 cups milk
- Salt and pepper to taste
- 1 8-oz. can minced clam and juice

Peel and dice the potatoes and onion. Brown onion lightly in the bacon fat. Cover with enough water to steam with a tight lid. When potatoes are tender, add the two cups of milk and seasoning. Add the minced clams and juice last so as not to toughen clams. Serves 4.

MRS. ROBT. S. LAMOND
4808 Blackthorne Ave.

CURRY OF SPINACH SOUP

- 2 tblsps. butter
- 2 tblsps. flour
- 2 tsps. curry powder
- 1 tsp. salt
- 1 No. 2 can spinach
- 2 tall cans of evaporated milk liquid from the can of spinach plus water to make 2 cups

Melt butter, add flour, curry powder, and salt. Stir until smooth. Stir in liquid from spinach plus the water. Cook until mixture begins to thicken. Add milk and spinach and heat to serving temperature.

DOLORES MARGULIES
145 Prospect Ave.



MRS. ESTELLE MARTIN

CHEESE SHRIMP CHOWDER

- 3 medium potatoes, diced
- 1 cup sliced celery with tops
- 1 large onion chopped
- 2 cups boiling water
- 1 tall can evaporated milk
- 8 ozs. cheddar cheese, diced
- 1/4 tsp. pepper
- 1 can (4 1/2 oz.) medium shrimp, undrained
- 2-4 tblsp. dry sherry
- chopped parsley

Put first four ingredients in sauce pan and bring to boil and simmer covered for 15 minutes or until potatoes are tender. Do not drain. Add milk, cheese and pepper. Heat gently, stirring until cheese is melted. Add shrimp and sherry. Serve in bowls with sprinkling of parsley. Makes 2 1/2 qts.

MRS. HARVEY CLARK
1515 E. COLON ST.
WILMINGTON, CALIF.

BANANA-SQUASH SOUP

- 6 cups diced banana
- squash (1/2" squares)
- 2 cups water
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped onion
- 1 tsp. salt
- 1/2 tsp. white pepper
- 1 tsp. Accent
- 2 tblsp. butter
- 2 tblsp. chopped parsley
- 3 cups warm milk

Cook squash, celery and onion in water (2 qt. pan) until well done but not mushy. Drain. Add salt, pepper, Accent and warm milk and stir well. Heat until very hot but not boiling then add butter and parsley.

MRS. JOSEPHINE
7547 E. HAPPY ST.
PARAMOUNT, CALIF.
B. McNEIL,

CREAMED TOMATO SOUP

- 1 large tomato, quartered
- 2 small green onions, sliced
- 2 cups Hot milk or half and half

seasoning salt
butter, salt and pepper
Combine ingredients and put in electric blender for a few minutes. Serve immediately. Add a spoonful of whipped cream topped with chopped chives or parsley.

Fresh cooked peas are also delicious in this recipe for creamed pea soup.

MRS. JOHN K. HUNTER
550 MESA WAY

LENTIL SOUP

- 2 qts. water (can be broth from cooked ham)
- 1 cup washed lentils
- 1 onion
- 2 medium diced potatoes
- 2 tblsps. butter
- 4 tblsps. flour
- 1 cup water
- 6 frankfurters
- 1/4 tsp. pepper

Add the lentils to the water or broth, then add salt (depending on whether ham broth was used or not), the 1/4 tsp. pepper and chopped onion. Cook very slowly 1 1/4 hours, then add potatoes. Melt butter in frying pan and add the flour. Mix together and fry or saute until light brown. Add slowly to this mixture the cup of water. Stir until smooth then add to soup when potatoes and lentils are soft. About 5 min. before potatoes are soft, add the hot dogs, cut in small pieces. If soup gets too thick, add a little water.

MRS. JAS. L. MORROW
5117 Coralite St.

SPLIT-PEA SOUP DE LUXE

- 1/4 cup green split peas
- 2 slices bacon
- 1 small onion
- 1 small potato
- 5 cups water
- 1 cup raw, chopped spinach or frozen
- 1/4 tsp. pepper
- 1 clove garlic
- 1 1/2 tsp. salt
- 2 pieces of celery
- 1 cup canned tomatoes or tomato juice

Soak peas in water for one hour. Cook with garlic, minced, in same water for 1/2 hour. Add chopped onion, potato and celery cut fine; season with salt and pepper. Simmer until peas are tender, about an hour. Just before serving, add tomatoes and chopped spinach. Cook 5 minutes. While this is cooking, fry bacon crisp and drain on paper towel. When soup is "bowled" crumble bacon on top.

HAZEL E. HOWARD
Elder Rd. & Elder Way
Redlands, Calif.



POTATO CHOWDER

- 3 medium sized potatoes
- 1 large onion
- 4 slices salt pork
- 1 qt. milk
- pepper to taste

Dice potatoes and boil about 10 min. Dice salt pork and fry out slowly; remove from pan when cooked, and in the fat fry the sliced onion until brown. Do not drain the potatoes; add milk, thicken as much as desired, and add the salt pork and onion and fat. Serve with crackers.

MRS. R. H. HALLOWELL
c/o CARRIER 525,
LONG BEACH, CALIF.

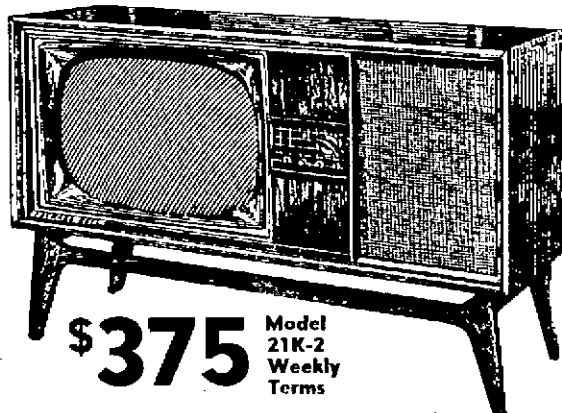
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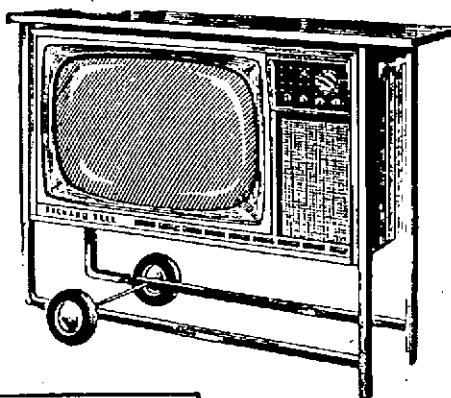
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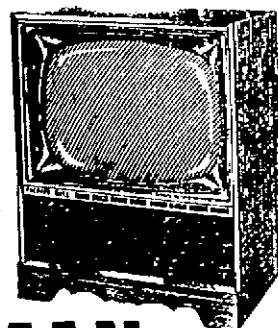
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Sandwiches

FIRST PRIZE

OPEN FACE

HAM-PINEAPPLE DELIGHT

- 3 hamburger rolls cut into six pieces
- 6 slices of baked or boiled ham
- 12 slices of fresh tomato
- 6 slices of sharp cheddar cheese
- 12 stuffed olives, sliced
- 1 small can of crushed pineapple

Spread the rolls or bread with butter, place on cookie sheet and toast lightly under the broiler. Remove and on each half roll place a slice of ham, on top of this place 2 slices of tomato, then follow with a slice of cheddar cheese and then slices of stuffed olive. Over all of this spoon a generous portion of crushed pineapple. Place under low broiler heat for about 8 minutes, until cheese is bubbling. Serves 6.

FLORENCE G. HOEHN
204 NIETO AVE.

SECOND PRIZE

SUZIE'S DELIGHT

- 1 loaf day old sandwich bread, unsliced
- 12 oz. boiled ham, thinly sliced
- 12 oz. breast of turkey, thinly sliced
- 4 eggs, beaten
- $\frac{1}{2}$ cup milk
- fat for deep frying

Cut bread lengthwise into 8 even slices, wrap in moist cloth, and refrigerate until moist and pliable. Roll slices lengthwise with rolling pin to flatten. Place ham lengthwise on half and turkey on other half. Gently roll up bread like jelly roll, beginning with turkey covered half. Secure with wooden picks. Wrap rolls in moist cloth and refrigerate. Heat fat to 375. Combine eggs and milk. Dip rolls into mixture and fry until golden brown.

MRS. TOM SORENSEN
1619 E. Carson St.
Torrance, Calif.

THIRD PRIZE

EL RANCHO DAGWOOD OPEN FACE SANDWICHES

- 1 lb. ground beef
- 4 hamburger buns
- 1 onion large and sliced thin
- cheese whiz
- $\frac{1}{2}$ cup chopped green onions
- Oregano

Slice onion rolls in the same manner that hamburger buns are sliced. Spread cut side with cheese whiz. Brown ground round until crumbly. Add salt to taste and spoon over cheese. Sprinkle with green onions and sprinkle dried crumbled oregano on top of the onions and spoon tomato sauce over all. Bake in very hot oven (450) for 5 minutes.

MRS. MARYLYN L. KEIRET
10941 ALONDRA BLVD.
BELLFLOWER, CALIF.



FLORENCE G. HOEHN

COTTAGE-BURGERS

- $1\frac{1}{2}$ lbs. lean ground steak
- $\frac{3}{4}$ cup farmer-style cottage cheese
- $\frac{1}{4}$ cup finely chopped nuts (walnuts or pecans)
- 4 green onions, chopped
- 3 dashes soy sauce
- salt and pepper to taste

Mix well in large bowl, mold into hamburger size patties and grill or fry. The cottage cheese makes them softer than ordinary hamburgers, add protein and served on buns with salad, relish and olives, they're delicious.

MRS. J. R. CLARK
6727 DE LONGPRE AVE.
LOS ANGELES, CALIF.

PUMPERNICKEL PIE-WICHES

- 1 large round pumpernickel
- egg salad
- tuna salad
- black olives, minced
- pimientos minced

Slice the bread horizontally to have 4-5 round disks $\frac{1}{2}$ -inch thick. Trim off crusts. Place egg salad in center of disk. Arrange olives in ring around egg salad. Next form a ring of tuna salad around the disk. Arrange pimientos around tuna salad. Repeat with ring of egg salad and edge entire disk with olives. Cut into pie shaped wedges and serve.

MRS. GORDON COHN
161 PARK AVE.

CHILI DOG

- $\frac{1}{2}$ lb. hamburger
- 3 hot dogs, cut into small pieces
- 1 medium onion, diced
- 1 tsp. chili powder
- 1 can tomato sauce
- 1 tsp. mustard, (not dry)
- salt to taste

Fry hamburger and hot dogs together until almost done. Add diced onions. Fry until onions are tender. Add chili powder, salt, mustard, and tomato sauce. Cover and cook about $\frac{1}{2}$ hour. Add white sauce to make thick enough to serve on Hot Dog buns.

MRS. HAROLD WAGGONER
1711 OCEAN BLVD.
APT. 6

MUNCHIES

- 2 cloves garlic
- 6 small onions
- $1\frac{1}{2}$ lbs. American cheese
- 6 eggs, hard boiled
- 2 cans chopped olives ($4\frac{1}{2}$ oz. cans)
- 1 green chili pepper
- 1 cube butter
- 2 oz. olive oil
- 4 doz. small French rolls

Grind the garlic, onions, cheese, eggs, and chili pepper together. Add the chopped olives, cube of butter and olive oil. Mix well. Cut top from French rolls, scoop out center and fill with mixture. Replace top on roll. Wrap each filled roll in wax paper, individually. Twist ends tightly. Place on cookie sheet and bake in slow oven 250 for one hour.

MRS. GERALD L. SHADLE
3812 WALNUT AVE.

TOMATO-CHEESE SANDWICH

- 1 slice of dry toast, buttered.
- 1 slice of velveeta cheese
- 1 slice of a large tomato
- $1\frac{1}{2}$ slices of bacon, fried

Lay cheese on the toast, then the tomato on top of the cheese. Put in the broiler with heat turned to about 250. Fry the bacon; and when the cheese is melted and the tomato begins to soften, top sandwich with the bacon and serve.

MRS. R. E. SEARIGHT
313 Norton St.

MEXICAN SANDWICH

- 2 lbs. cheddar cheese
- 1 can pitted olives
- 1 small bunch of green onions
- 6 hard boiled eggs
- 2 tbsps. olive oil
- salt and pepper to taste
- 3 doz. Dutch crunch rolls
- 1 small green chili pepper
- 1 can Ortega chili sauce—(large)

Grate cheese, eggs, olives, onions and chili pepper. Mix together and add olive oil, chili sauce and salt and pepper. Split a small hole in top of rolls, and remove part of the bread inside crust. Take about 3 tbsps. of cheese mixture and stuff in the hole. Push top together, wrap rolls

in foil, put in 350 oven for 1 hour.

EDNA REED
9532 Faywood
Bellflower, Calif.

BOLOGNA & CHEESE KABOB

- 1 loaf Italian bread (14x16)
- 1 cube of butter
- 4 tsp. horseradish mustard.
- 2-3 pkgs. (6-oz.) each thinly sliced bologna, 16 to 24 slices.
- 12 stuffed olives, sliced
- 1 6-oz. pkg. cheddar cheese, cubed

Cut pointed ends from bread, then cut $\frac{1}{2}$ " slices this way: Make first cut almost through the bottom of loaf the second cut all the way through. Repeat. (Finished individual sandwiches will be separate this way.) Now cream butter with horseradish mustard and spread generously between hinged slices. Place 2 folded slices of bologna in each sandwich, half in and half out. Run 2 skewers (1 from each end) through bread to hold it together. Place on a large piece of aluminum foil on a cookie sheet; arrange sliced olives and cubed cheese down center. Bring foil up and around loaf and seal tightly. Bake in 350 oven for 20 minutes or until heated through and cheese is melted. Unwrap, remove skewers. Each sandwich will pull apart easily. Serve hot. Makes between 9 and 12 sandwiches.

AUDREY CORBETT
4750 Premiere

Puddings

PINEAPPLE TARTS

- 2 cups canned crushed pineapple, drained
- $\frac{1}{4}$ cup maraschino cherries
- 2 tbsps. pineapple juice
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ tsp. grated lemon rind
- $\frac{1}{4}$ tsp. salt
- 2 tbsps. butter
- Pastry recipe

Combine first 6 ingredients. Cut pastry into 8 (5" squares). Arrange pastry squares in muffin pans and place 3 heaping tbsps. pineapple mixture into each. Dot with butter. Draw corners of pastry over filling. Bake in hot oven (425) 25 to 30 minutes. Makes 8 tarts.

MRS. CHRISTINA M. BRAFFORD
441 Daisy Ave.

CHERRY PUDDING

- 1 cup sugar
 - $\frac{1}{4}$ cup butter
 - 1 egg
 - $\frac{1}{2}$ cup milk
 - 1 cup flour
 - 1 tsp. baking powder
 - $\frac{3}{4}$ cup cherries or 1 can drained (save juice for sauce)
 - $\frac{1}{2}$ cup chopped nuts
- Mix ingredients well and bake in square pan at 350 for 30 minutes. Cut in 2" squares—serve with cherry sauce and top with whipped cream.

Cherry Sauce

- 1 tbsps. flour
 - $\frac{1}{2}$ cup sugar
 - 1 tbsps. butter
 - 1 cup cherry juice, add few drops red food color
- Cook over medium heat until thick. Cool.

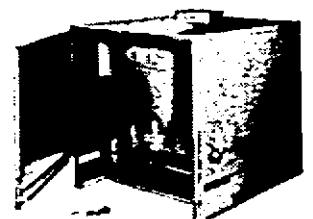
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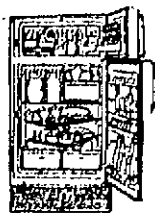
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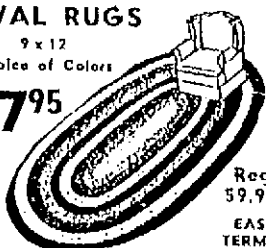
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FIRST PRIZE

BANANA-GUAVA NECTAR

4 medium sized ripe bananas
1 cup canned guava juice
1 cup water
½ cup sugar or 6 tblsp. sugar and ¼ cup honey

Peel bananas, slice, and force through a coarse sieve. Combine with other ingredients. Pour over cracked ice and serve.

MRS. DORIS HIRAGA
290 E. PLEASANT ST.

SECOND PRIZE

CHILLED MINT CHOCOLATE

2 squares chocolate
1 cup water
½ cup sugar
1 qt. milk
½ tsp. mint flavoring
1 tsp. vanilla
¼ tsp. salt
½ pint ice cream
whipped cream

Melt chocolate over low heat, add water. Boil gently until thickened. Add sugar, milk and cook five minutes. Chill. Add vanilla, mint, salt and ice cream. Beat with rotary beater until well blended. Serve in chilled or frosted glasses and top with whipped cream. Serves 8.

WILMA STEWART
10181 Boyd Dr.
GARDEN GROVE, CALIF.

THIRD PRIZE

HOT BUTTERED CRANBERRY PUNCH

½ cup brown sugar, firmly packed

1 cup water
½ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. allspice
¼ tsp. cloves
2 1-lb. cans of jellied cranberry sauce

3 cups water
1 qt. pineapple juice
cinnamon sticks
butter or margarine

Bring sugar, water, salt, spices to a boil. Crush cranberry sauce with fork. Add water and beat with rotary beater until smooth. Add cranberry liquid and pineapple juice to hot spiced syrup and heat to boiling. Serve hot. Dot with butter. Serve with cinnamon stick stirrers.

Makes 2½ quarts
MRS. ELIZABETH HARLOW
474 E. Plymouth St.

REFRESHING DRINK

5 cups water
5 tblsp. tea
2½ cups orange juice
½ cup lemon juice
1½ cups unsweetened grapefruit juice
½ cup lime juice
2½ cups sugar
1½ qts. gingerale, chilled

Bring water to boil. Put tea in a bowl, pour water over it. Brew for five minutes. Strain into punch bowl. Let cool. Add orange, grapefruit, lemon and lime juice, add sugar and stir until dissolved. Chill. When ready to serve, add chilled ginger ale. Stir to blend. Makes 3 quarts.

MRS. W. SEALES
2543 Washington St.



MRS. DORIS HIRAGA

RUM AND COFFEE

Espresso coffee
Golden rum
Shaved ice
Twist of lemon peel

Sweeten espresso coffee to taste and add to each cup one tblsp. golden rum. Pour over finely shaved ice in a champagne saucer. Garnish with a twist of lemon peel. Sip through a short straw.

MRS. JOHN K. HUNTER
550 Mesa Way

TEA BASE BEVERAGE

3 qts. freshly boiled water
12 tps. tea
1 doz. oranges (juice)
1 doz. lemons (juice)
2 bottles grape juice or ginger ale
2 cans pineapple juice
sugar to taste

Make the tea and set aside for 5 minutes. Strain. Put into earthenware bowl to cool. Then add the other ingredients. This makes about 40 punch glasses.

MRS. E. W. ANDREWS
3719 E. First St. Apt. B

MOCK CHAMPAGNE

1 cup sugar
1 cup water
½ cup orange juice
1 cup grapefruit juice
½ cup grenadine syrup
1 qt. chilled ginger ale

Melt the sugar in the water that is boiling. Cool and add other ingredients. Frost the glasses by dipping rims in lemon juice and then into powdered sugar.

MRS. EARL J. QUICK
5611 E. 23rd St., Apt. 2

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½ cup sugar
2 cups milk
1 pt. chocolate ice cream

Combine coffee, sugar and milk; stir to dissolve. Add ice cream and stir until almost smooth. Place an ice cube in each of 4 tall glasses (10 oz.) Pour in chocolate mixture. Whipped cream topping may be added if desired. This is easily mixed in a blender.

MARGARET WACKERLE
1020 Elm Ave.

EGG NOG

6 eggs
1 cup sugar
½ pt. whiskey
1 qt. milk
1 pt. half and half
1 pt. vanilla ice cream
nutmeg

Beat the eggs and sugar together and add the whiskey, milk and half and half. Mix well and just before serving, add the vanilla ice cream. Sprinkle nutmeg over all. Keep cold.

Mrs. Charles E. Dragoun
16 Redondo Ave.

Marinade

MARINADE FOR TOMATOES

½ cup juice from sweet pickles
1 tsp. grated onion
½ tsp. sweet basil
Mix all together and use to marinate sliced tomatoes; chill thoroughly.

MRS. FLORENCE C. WINTER
2029 Charlemagne Ave.

MINT JULIUS

1 egg, well beaten
½ cup cold water
salt
lemon, juice
sugar
mint
maraschino cherry

Combine water, lemon juice and egg. Add mintade or crushed mint leaves, sugar and salt to taste. Chill thoroughly. Serves 1

MRS. ROBERT SYPHERD
259 Ravenna Dr.

Relish and Pickle Treat

PICKLED LIMA BEANS

3-4 pkts. frozen lima beans
4 cloves garlic, chopped fine
½ tsp. sugar
Salt and pepper to taste
½ cup vinegar
1 cup oil

Cook the limas until half done. Strain and rinse under cold water. Add the garlic, sugar, vinegar, oil and seasoning. Store covered in refrigerator at least one day before using. Stir occasionally.

MRS. FRANK JOHNSON
3236 San Anselmo.

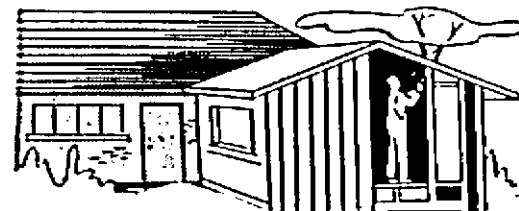
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**When 31st State
Became of Age**

—Page 5

MAGAZINE OF THE SUNDAY INDEPENDENT-PRESS-TELEGRAM, LONG BEACH, CAL.



Gia Scalla, Girl With the Unbeatable Combination . . . Page 3.

Barbecue

(Continued from Page 5)

chops are browned and they are turned, sprinkle with grated cheese. Allow to melt slightly while underside is browning.

Marinating sauce will make a good salad dressing by adding 2 tbs. vinegar, and two of sugar.

MRS. EDGAR F. BROWN
2257 Euclid Ave.

"HOT STEAKS ON A STICK"

- 1 1" thick slice of round steak
- 1 8 oz. can tomato sauce
- 1/2 cup each of prepared mustard
- 1/2 cup dark corn syrup
- 1/2 cup vinegar
- 1 tbs. grated onion
- 1/4 tsp. pepper
- stuffed olives
- pineapple chunks
- green pepper strips

Since 1/2" thick strips of round steak. Chill meat in a covered plastic container in the sauce mixture of tomato sauce, mustard, corn syrup, vinegar, onion and pepper. When ready to barbecue steaks, thread strips on skewers, weaving over and under pineapple chunks and green peppers, ending with a stuffed olive.

Grill quickly, basting with sauce, until steak is as done as desired.

MRS. C. MANGANO
1528 Adenmoor Ave.
Lakewood, Calif.

BARBECUE SAUCE

- 2 tbs. olive oil
- 1 cup tomato sauce
- 1 cup chili sauce
- 2 cloves garlic
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 3 tsp. prepared mustard
- 2 tbs. vinegar
- 1 tsp. Worcestershire sauce

1 tbs. brown sugar
1/2 tsp. ginger
2 tbs. soy sauce
2 tbs. dry white wine
2 tbs. liquid smoke
Do not cook. Mix ingredients and after steaks, chops, ribs, etc. are done, brush sauce generously on all sides and serve.

MRS. SHIRLEY ARMSTRONG
12835 Coldbrook Ave.
Downey, Calif.

ZESTY BARBECUE SAUCE FOR CHICKEN OR SPARE RIBS

- 1 large onion, chopped fine
- 6 tbs. butter
- 1/2 cup vinegar
- 1/2 cup brown sugar
- 1 14-oz. bottle catsup
- 1/2 tsp. dry mustard
- 2 tbs. Worcestershire sauce
- 1 tsp. paprika
- 2 tbs. chili powder
- 1 clove garlic
- 2 3 cup water

Saute onion and garlic in butter until slightly soft. Add other ingredients and simmer 20 minutes.

MRS. H. C. ROESSLER
720 W. Burnett St.

TWO-STEP CORN BEEF

- 1 lbs. corn beef brisket
- 1 small onion, sliced
- 2 cloves of garlic, halved
- 6 whole black peppers
- 4 whole cloves
- 1 bay leaf



In deep pan cover corn beef with water and add all ingredients. Boil, reduce heat, cover tightly. Simmer two hours. Drain. Place meat on double thickness of foil on grill of barbecue smoker at opposite end from coals. Close smoker hood and hickory barbecue three hours until tender. Slice on bias across grain.

MRS. J. A. HUTSON
3019 Delta Ave.

SHISHKA LAMB

- 6 shoulder lamb chops
- 1/2 cup salad oil
- 1 cup red wine
- 1/2 tsp. oregano
- 2 cloves garlic
- 1 cup rice
- 3 green peppers
- 3 tomatoes
- 3 onions
- 1 large eggplant
- salt and pepper

Marinate chops in salad oil, wine, oregano and garlic for about three hours at room temperature.

Cut 12" squares of aluminum foil. Place 1 chop, 2 tbs. rice, 1/2 tomato, 1/2 onion, 1/2 green pepper and one thick slice of eggplant on each square of foil and season with salt and pepper. Fold foil over food, sealing together tightly and bake slowly about 2 hours over coals.

Serves 6.

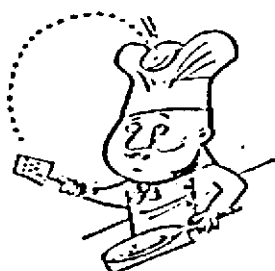
FRANK D. ROSS
2500 Gondar Ave.

SWISS STEAK DONA LOA

- 2 lbs. swiss steak
- 1 tsp. Adolph's meat tenderizer
- Marinade:
- 1 cup pineapple juice
- 1/2 cup honey
- 1/2 cup soy sauce
- 1/2 cup water
- 1 tsp. ground ginger
- pineapple slices

Prepare meat with tenderizer and refrigerate overnight or at room temperature for one hour. Cut meat into chunks. Mix Marinade and marinate meat for five hours in refrigerator. Drain meat, place on grill over hot coals, broil until well browned, basting frequently with sauce for about 20-25 min. Pineapple slices may be dipped in marinade and browned over coals for 5 min.

MRS. GLENN LIEN
16215 California
Bellflower, Calif.



Yorkshire Pudding, Spoon Bread, Dumplings

FIRST PRIZE

CUSTARD SPOON BREAD

- 2 eggs
- 1/2 cup sugar
- 1 cup sweet milk
- 1 1/2 cups yellow corn meal
- 1/2 cup flour
- 1 tsp. soda and salt (each)
- 1 cup sour buttermilk
- 1 cup sweet milk

Beat the eggs and sugar together then add the milk and the sifted dry ingredients. Stir in the buttermilk and mix to a smooth batter. Place 2 tbs. shortening in a heavy skillet and heat until melted. Pour in the corn bread mixture. Lastly, pour 1 cup of sweet milk over the top without stirring. Bake in moderate oven 30-40 minutes. Spoon on plate and serve with butter. Serves 6.

MRS. MARY C. WEBB
426 E. 8th St.

SECOND PRIZE

YORKSHIRE PUDDING

- 4 eggs
- 2 cups milk
- 1/2 tsp. salt
- 1 cup flour
- 1 tsp. baking powder

Beat eggs and add milk. Add salt and baking powder to sifted flour. Stir dry ingredients into liquid ingredients stirring until smooth. Pour into meal drippings around roast and bake 30 to 40 minutes in quick oven. Serves 6.

MRS. DON WILKERSON
2074 E. 3rd St. Apt. 12

THIRD PRIZE

DUMPLINGS—THAT NEVER FAIL

- 2 cups flour
- 3 rounded tsp. baking powder
- 1 tsp. salt
- 1 cup sweet milk

Sift flour, baking powder and salt together. Add milk and mix quickly. Drop by teaspoons into boiling liquid. Cover and cook for 15 minutes. The lid may be lifted

after 5 minutes and dumplings will not fall. Serves 6.

MRS. ROBERT S. GLADSTONE
6723 Castana Ave.
Lakewood, Calif.

JOHNNY CAKE

- 1 cup sour milk
- 1 cup sweet milk
- 3/4 cup sugar
- 1 1/2 cup corn meal
- 1 tsp. soda
- 1/4 tsp. salt
- 2 eggs
- 2 tsp. shortening

Mix quickly. After the mixture is in the baking pan, pour over it one cup of milk. Bake slowly, and a nice custard will form under the crust.

EMMA CATHERINE HOLTGREW
1021 RONAN AVE.
WILMINGTON, CALIF.

ENGLISH YORKSHIRE PUDDING

- 2 cups flour
- 1 scant tsp. baking powder
- 1/4 tsp. salt
- 1 pt. milk
- 2 eggs
- 1 tsp. sugar

Mix flour, salt and baking powder together. Mix milk in gradually until all lumps are out. Then more milk until it is like a thick cream. Beat 2 eggs well and pour in gradually and stir well and add the sugar. Bake in well greased pan for 30 minutes at 400°. Before putting in hot oven sprinkle a little nutmeg on top of pudding.

MRS. CLARA FALLOWS
677 W. 23RD ST.

POTATO DUMPLING

- 2 cups potato cooked and riced
- 2 tbs. flour
- 1 tbs. melted shortening
- 1 egg, slightly beaten
- 1/2 tsp. salt
- Pepper to taste
- 1/4 tsp. nutmeg

Combine all ingredients; mix thoroughly. Divide into 12 portions and shape into



MRS. MARY C. WEBB

balls. Chill. Drop into gently boiling stew or sauerkraut. Cover closely and steam about 12 minutes.

MRS. FRANK McCORMICK
12 E. 33rd St.

MARROW BALLS

- 15 soda crackers
- Marrow from a soup bone
- 2 eggs, beaten
- Dash of salt
- Dash of nutmeg

Melt the marrow a little and then add the eggs, nutmeg, salt; roll the soda crackers and add to the mixture. If not stiff enough, add more crackers and make into small balls. Strain the soup, let it boil and add your dumplings and boil ten min. or they can be boiled in water and later put gravy over them.

MRS. TRUDY BAUER
1337 1/2 Bennett Ave.

DRESSINGS, ETC.

SPOON BREAD, WITH A SPECIAL RAISE

- 4 cups boiling water
- 1 1/2 tsp. salt
- 1 cup hominy grits
- 3-4 eggs
- 3 tbs. half and half
- 1 1/2 tbs. bourbon

Boil water, add salt, then

(Continued on Page 46)

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Catfish by MAM Report
OSCAR CONTRATTO
Swell Steaks, Podnah

AH'M AN OLD cowhand from the Rio Grande and ah'm goin' to let you in on a little secret, podnah. Us western, tall-in-th'-saddle fellas is mighty fussy about our steaks. And just t'other day ah found a Long Beach place where they serve steaks fine enough to make a Texan yell "Yipppeeeeee!"

Ah'm talkin' about the Apple Valley Steak House, 733 E. Broadway. This here place has got a real Abilene look to it—in fact, it's such a hand-some lookin' ranchy place ah expected to see Chuck Connors, Ward Bond or Bat Masterson stroll in any minute njinglin' their spurs.

An' those steaks. They serve a dandy charcoal-broiled "minute steak" for \$3.25 on a complete dinner includin' a great soup, tossed green salad with choice of dressin', French fries or baked potatoes, bread and butter and all the dang delicious coffee you can swallow. They got steaks and steaks—eastern choice top sirloins, \$3.95; big New York cuts, \$4.50, filets, \$4.50, and if you're feelin' like a real big Texan, suh, they'll fix you a double or a triple-sized steak big enough to pop the mother-of-pearl buttons right off yore leather vest.

FOREMAN AT the Apple Valley spread is Oscar Contratto, who's also one of the big wagon wheels in the Century Club which helped send the Long Beach Pony League team to its 1,000-to-1 world championship baseball victory at Washington, Pa. Assistant foremen are Oscar's personable sons Jim and Oscar Jr. who manage the bar. Maitre d' Charlie Dodd (only hand at the Steak House who doesn't wear a sport shirt) does a great job carvin' up those double New Yorks and mixin' Caesar salads. An', of course, Chef Stan T'Anson does amazin' work with the steaks, sea foods and prime rib on the big ranges in the Steak House's kitchen.

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—TEDD THOMEY

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Rice, Spaghetti, Macaroni, Noodles

FIRST PRIZE

NOODLES NAPOLI

- 1 medium onion, chopped
- 1 clove garlic, minced
- 2 tblsp. salad or olive oil
- 1 lb. ground beef
- 1 3 oz. can mushrooms, sliced
- 1 8 oz. can tomato sauce
- 1 can of tomato paste
- 2 tsp. salt
- 1 tsp. oregano
- 2 eggs
- 1 8 oz. pkg. wide noodles cooked and drained
- 1 pkg. frozen chopped spinach, thawed and drained
- 1 cup creamed cottage cheese
- 1/2 cup Parmesan cheese sliced American cheese

Brown onion and garlic lightly in one tblsp. oil; add beef, cook and stir until brown. Stir in mushrooms and liquid, tomato sauce and paste, one tsp salt and oregano, and simmer 15 minutes. Beat 1 egg slightly, pour over noodles, mix well. Beat 2nd egg, add spinach, 1 tblsp. oil, cottage cheese, parmesan cheese, 1 tsp salt and mix well. Pour half the tomato mixture into shallow baking dish. Layer half the noodles on top. Spread with all the spinach mixture. Repeat noodle layer. Top with remaining tomato mixture. Cover with foil and bake at 350 for 45 minutes. Remove foil; arrange strips of American cheese on top. Bake 5 minutes longer. Serves 6.

MRS. D. F. BEARD
2276 Oregon Ave.

SECOND PRIZE

SALMON-NOODLE NEWBURG

- 1 can frozen cream of shrimp soup
- 1/2 cup milk
- 1/2 tsp. grated lemon rind
- 1/2 pkg. (4 oz.) fine noodles
- 1/2 cup chopped green pepper
- 1 can (8 oz.) salmon, drained and boned
- 1/2 cup buttered bread crumbs
- 2 tblsp. chopped parsley

Thaw frozen soup with milk and lemon rind, in a saucepan over low heat, stirring often. While soup thaws, cook noodles, following instructions on label. 1 to 2 minutes before they are done, stir in green pepper, then drain. Place in a 6 cup baking dish; stir in soup mixture; fold in salmon; season with salt and pepper. Top with crumbs and parsley, mixed. Bake in 375 oven 25-30 minutes, or until bubbly and golden.

MRS. CHARLES SEY,
2880 Eucalyptus Ave.

THIRD PRIZE

MARVELOUS RICE PUDDING

- 1/2 cup seedless raisins
- 2 tblsp. rum
- 1 tsp. lemon juice
- 1 lemon, grated rind
- 1/2 cup rice
- 2 cups milk
- 1/4 tsp. salt
- 2 tblsp. butter
- 2 eggs separated



MRS. D. F. BEARD

- 1/2 cup sugar
- 1/2 tsp. nutmeg

Pick over raisins and add rum, lemon juice and lemon rind. This mixture must stand at least 2 hours, but is better to let stand overnight. Put the rice, milk and salt in top of double-boiler and cook for an hour stirring frequently but gently with a fork. When rice is done, take it off fire and stir in butter. Beat the egg yolks slightly and pour a little of the hot mixture onto them, stirring constantly. Do it this way so as not to scramble the eggs. Then combine the two mixtures and add sugar and nutmeg. Cool before adding the egg whites by setting pan in another pan of cold water. Beat egg whites until stiff enough to hold their shape but not stiff enough to cling to the bowl. Mix them into the cooked rice mixture, then pour into a greased casserole. Set in a pan of (hot water) and bake 30 minutes in a slow oven. Serves 4.

MRS. JOE H. KERR,
10309 Rosecrans,
Bellflower, Calif.

MACARONI LOAF

- 1 1/2 cups macaroni
- 6 cups boiling water
- 1 1/2 tsp. salt
- 1 1/2 cups diced American cheese
- 1/2 cup milk
- 1/2 cup water
- 1 tsp. salt
- 1/2 tsp. dry mustard
- 1/4 tsp. pepper
- 1 egg, slightly beaten

Cook the macaroni, after breaking into pieces, until tender. Drain and rinse with hot water. Mix the other ingredients and stir and cook over boiling water until smooth and fold in the drained macaroni and slightly beaten egg. Pour into greased loaf pan and bake in slow oven (350) for 45 minutes.

MRS. E. M. JACOBS,
203 Glendora Ave.

SPANISH RICE

- 1 cup rice
 - 4 slices of bacon
 - 1/2 green pepper
 - 3 cups well seasoned chicken broth
 - 1 cup of thick tomato puree
 - 1/2 cup of grated cheese
- Cover the cup of rice with cold water and heat to boiling point and boil 2 min. Drain and rinse with cold water. Cut the four slices of

bacon in shreds, crosswise and cook until crisp. Remove bacon, add to rice. Cut one half of green or red pepper, diced, and add to bacon and rice. Cover with the three cups of chicken broth, season with salt, cover and let cook until rice has absorbed broth and is tender. Then add the tomato puree and the grated cheese. Mix with a fork and let heat through over boiling water.

MRS. REGINA BURNS
5871 Rose Ave.

SAUSAGE JUMBLE

- 1 lb. sausage (brown and drain)
- 1/4 cup onions, browned
- 1 cup uncooked macaroni (elbow or spiral)
- 1 can tomatoes (large)
- 1/2 cup water
- 1 tsp. marjoram leaves
- 1 tsp. salt
- 1 tsp. sugar
- 1 cup grated cheese

Mix ingredients after browning onions and sausage and simmer for 1/2 hour, then add the cup of cheese.

DELORES MARGULIES
145 Prospect Ave.

MARZETTA

- 1 4-oz. pkg. noodles (cooked)
- 2 tblsp. shortening
- 1 lb. ground beef
- 1 lb. onions, chopped
- 1/2 green pepper, chopped
- 1 tsp. salt
- 1/2 cup water
- 1/4 tsp. pepper
- 1/4 tsp. oregano

1 can tomato soup
1 can tomato paste
1 tblsp. worcestershire sauce
1/2 lb. sharp cheese

Melt shortening and brown meat. Add onions, peppers. Cook until tender. Add seasonings. Combine tomato soup, paste, water and worcestershire sauce. Place a layer of noodles in a greased casserole, then meat, sauce, and cheese; alternating, topping with cheese. Bake at 375 degrees for 45 min.

MRS. ROY GOODWIN
2638 1/4 Monroe St.



Potatoes

STUFFED SWEET POTATOES

- 1/4 tsp. salt
- 1/4 tsp. paprika
- 3 tblsp. butter
- 1/2 cup rich milk
- 1/2 cup walnut meats
- 4 strips bacon

Bake sweet potatoes and then halve them lengthwise. Scoop out pulp and mash fine. Add the above ingredients and whip. Fold in the 1/2 cup of chopped walnut meats. Place back in skins and top with bacon strip and set in oven to be served when crisp.

MRS. J. A. HUTSON
3019 Delta Ave.

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Southland

LONG BEACH, CALIFORNIA...SEPTEMBER 6, 1959

OUR COVER



Gia Scala has what is considered an unbeatable combination for stardom—exotic beauty and dramatic ability. The daughter of Pietro Scoglio, importer-exporter of Rome, she was in New York studying drama when Universal-International Studios discovered her. She made her film debut in "All That Heaven Allows," then started opposite Errol Flynn in "The Big

Boodle." On loan to MGM for "Tip on a Dead Jockey," she remained for "Don't Go Near the Water" and "Tunnel of Love." Her latest pictures are "The Angry Hills," filmed in Rome and costarring Robert Mitchum, and "Two-Headed Spy," filmed in London with Jack Hawkins as costar. Now comes "The Coral Sea," a Columbia picture. In August she became the bride of Don Burdett, TV actor. Miss Scala is 5 feet 8, weighs 120 pounds, has dark hair and green eyes.

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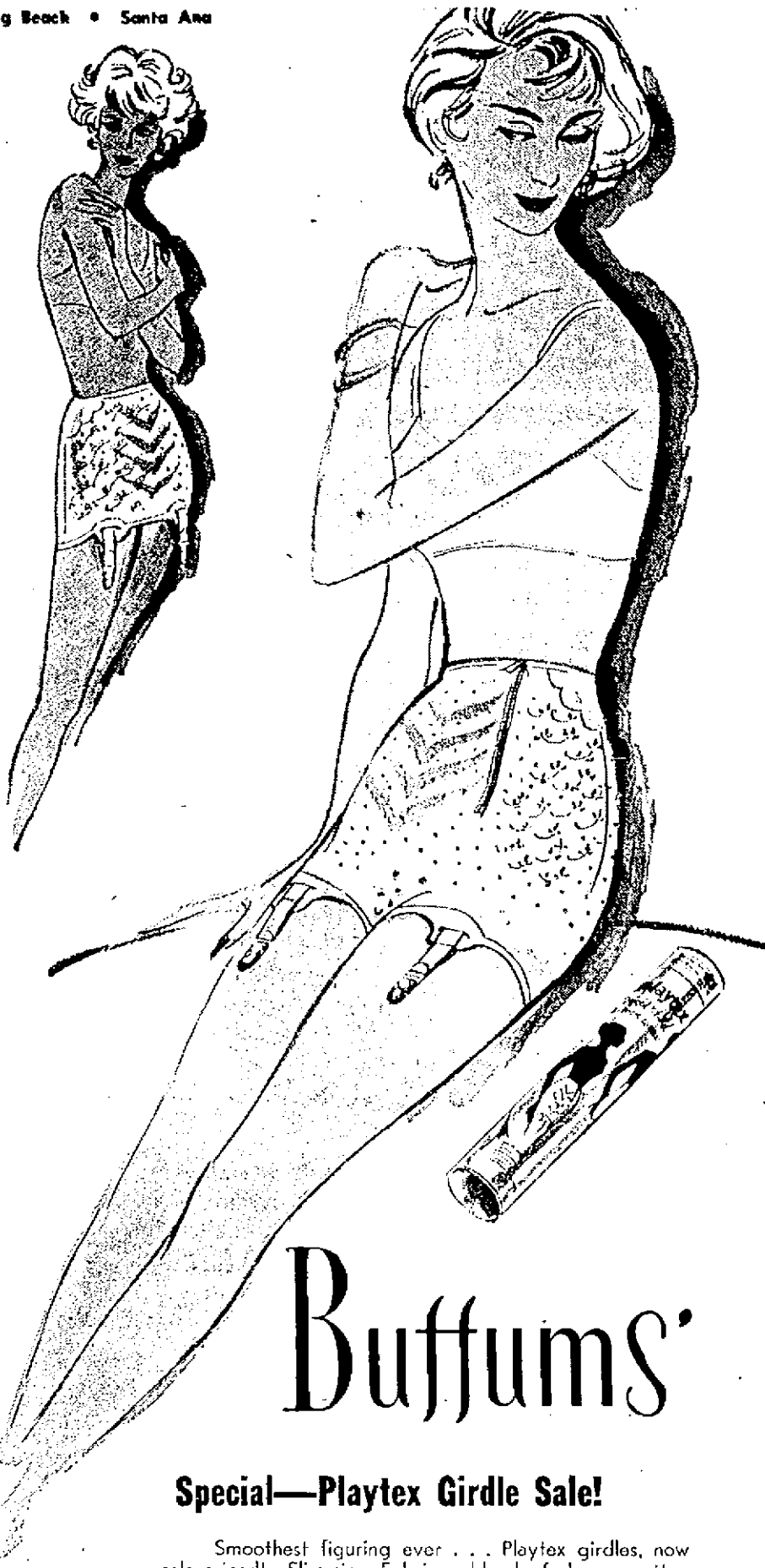
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NEXT WEEK

One of the big coastal recreation developments is now under way on 78 acres of Upper Newport Bay, between Balboa and Costa Mesa. When completed, there will be facilities for practically every kind of water sport, including a "hotel," boat drive-in restaurant, and pirate schooner museum. Southland tells the story next week.

Fred Taylor Kraft, Magazine Editor

Southland Magazine is published weekly as a supplement to the Sunday Edition of the Long Beach Press-Telegram, 601 Pine Ave., Long Beach 12, Calif. Read Southland by Riders, Johns, Inc., New York, San Francisco, Chicago, Detroit, Minneapolis and Los Angeles.



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Buffums' Store Hours: 9:30 a.m. to 5:30 p.m.
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Salad Dressings

FIRST PRIZE

SYRIAN SALAD DRESSING

1 lemons, juice (3/4 cup)
1 clove garlic, crushed
1 tsp. salt
1/2 tsp. pepper
1/2 cup olive oil
6-7 mint leaves, crushed
Mix all ingredients and
pour over green salad.
MRS. PAUL SAUMUR
16226 California Ave.
Bellflower, Calif.

SECOND PRIZE

EXCELLENT SOUR CREAM DRESSING

1 pt. Miracle Whip
1 small carton sour cream
2 cloves garlic, chopped
fine
1 bunch green onions,
cut fine
1/2 cup parsley, cut fine
1 lb. bleu cheese,
crumbled
Thin to desired consistency
with cream or milk. Mix well
at least 12 hours in advance.
This recipe is good for a large
party. It will keep several
days.
MRS. R. H. HALLOWELL
c/o Carrier 525
Long Beach 3, Calif.

THIRD PRIZE

GREEN GODDESS SALAD DRESSING

1 clove garlic, chopped
2 tblsp. green onion
tops, chopped
1 tblsp. anchovy paste
1/2 cup commercial sour
cream
1 cup mayonnaise
2 tblsp. tarragon vinegar
1/2 tsp. pepper
1/2 tblsp. lemon juice
1 drop green food color
Chop the clove of garlic,
the green onion tops and the
anchovy paste together until
very fine — almost a paste.
Add the sour cream, then
combine the mayonnaise,
vinegar, pepper, lemon juice
and green food coloring. Chill
2-3 hours to blend flavors.
MELISSA T. BRACKING
2910 E. Third St., Apt. 4
Long Beach 13, Calif.

COOKED SALAD DRESSING

1 egg, well beaten
6 tblsp. sugar
3 tblsp. flour
1/2 tsp. salt
1 cup milk
1/2 cup vinegar
Mix all together, except
vinegar. Cook in double boiler
until thick. Remove from fire,
add vinegar, beat until a
creamy consistency.

MRS. M. K. HODGSON
533 Ohio Ave., Apt. 3

RUSSIAN DRESSING

2 cups sugar
2 cups Wesson Oil
1 cup vinegar
1 cup catsup
3 lemons (juice)
2 onions grated fine
1 tsp. salt
1 tsp. paprika
1/2 tsp. dry mustard
1 clove garlic
Mix all ingredients in 1 1/2 qt.
container. Shake well. Refrigerate.
Use after 2-3 days.

SANDRA GILL
6111 FAIRBROOK



MRS. PAUL SAUMUR

EVERGREEN KNOLL DRESSING

1 can tomato soup
2/3 cup brown sugar
2/3 cup salad oil
1 lemon (juice)
1/4 cup vinegar
1 tsp. salt
1 tsp. dry mustard
1 tsp. paprika
1 tsp. grated green pepper
1 small onion, grated
1/4 tsp. garlic salt
1/2 cup mayonnaise
1/2 cup catsup
Put all ingredients in big bowl
and mix well. Makes 1 qt.
Keeps a long time in refrigerator.

MRS. S. WILSON
819 1/2 BELMONT AVE.

MAYONNAISE WITH NATURAL CHEDDAR (Do not make without a blender)

1/2 cup soy bean oil
1/4 cup wine vinegar (imported preferred)
1 raw egg
1 tblsp. tomato sauce
1/2 Wedge Wispride natural
cheddar cheese spread
1/2 tsp. salt
1 tsp. sugar
Place all the ingredients in
blender and blend until the
smooth, for several minutes.
Keep under refrigeration.

OLIVE BREED
2510 E. 2ND ST.

CUCUMBER DRESSING

3 tblsp. cream cheese
1/2 cup of mayonnaise
1/2 tsp. onion juice
1/2 tsp. salt
1/2 tsp. paprika
1 cup diced cucumbers
Mix all ingredients well and
chill. Serve on sliced tomatoes
on crisp chopped lettuce.
GERTRUDE BROMBACH
245 LINDEN AVE.

CREAM CHEESE DRESSING

3 ozs. cream cheese
3 tblsp. raspberry jelly
2 tblsp. mayonnaise
Beat cream cheese with
rotary beater until smooth.
Add jelly and mayonnaise.
Delicious on Waldorf salad.
MRS. THOS. E. TINSLEY
1511 ELK ROAD
ANAHEIM, CALIF.

ROUQUEFORT CHEESE DRESSING

1 med. size clove garlic
1/2 tsp. salt
2 oz. pkg. blue cheese
2/3 cup sour cream
1/4 cup mayonnaise

Yeast Breads

(Continued from Page 41)

NEVER FAIL DOUGHNUTS

1 pkg. dry yeast
1/4 cup cold water
1/2 cup sugar
1/2 cup shortening
2 eggs, well beaten
1 tsp. vanilla
1/2 tsp. salt
6 cups flour
1 pt. warm water

Dissolve the yeast in 1/4
cup cold water. Cream the
sugar and shortening and well
beaten eggs with the other
ingredients. Mix and place in
bowl in warm place to rise
until three times the original
size. Work the dough down
and put out on board and
roll until 1/2 inch thick, and
cut into doughnuts. Place
doughnuts on floured board
in warm place to rise twice
their size. Fry in deep fat
until golden brown. While
hot, dip in the following glaze.

1 cup powdered sugar
2 tblsp. cold water

MRS. BERNICE BATES
13343 SO. LAKEWOOD
BLVD.
DOWNEY, CALIF.

1/2 cup finely cut parsley
Take pint size glass jar,
mash cheese in jar with fork,
add sour cream, mayonnaise,
parsley and salt. Mix well.
Add garlic put through garlic
press (or finely cut) and mix
well. Refrigerate. Use over
cut up lettuce as salad. This
can also be used as a dip as
it is thick enough.

MRS. LAWRENCE
ROBERTS
3362 DELTA AVE.

LIGHT ROLLS

1 pt. milk
1/2 cup sugar
1/2 cup shortening
1 cake yeast
1/2 cup warm water
3 cups flour
1 tsp. baking powder
1 tsp. salt
1/2 tsp. soda

Scald milk, add sugar and
shortening, set aside to cool
to luke warm stage. Add yeast
which has been dissolved in
warm water. Sift into mix-
ture enough flour for a bat-
ter like sponge, set aside to
cool. Sift 3 cups flour into
large bowl, add baking pow-
der, salt and soda. Add sponge
and knead until smooth, add-
ing more flour if necessary.
Set aside to rise until about
double in bulk. Work out into
rolls, let rise and bake 35 to
40 minutes in preheated 350
oven.

MRS. OPAL McDONOUGH
6620 GARDENIA AVE.

POPPY SEED ROLLS

2 yeast cakes
2 cups buttermilk
5 cups sifted flour
3/4 tsp. baking soda
1/2 cup sugar
1/2 cup margarine
1/2 tsp. salt
1 egg white
3 tblsp. poppy seed

Crumble yeast into mixing
bowl. Add sugar and butter-
milk. Add melted margarine
and stir until mixture is dis-
solved. Sift flour with salt
and soda, and add gradually
to yeast mixture. Stir until
smooth. Place in greased mix-
ing bowl. Cover bowl with
clean cloth and let dough rise
in warm place until double

Puddings

(Continued from Page 44)

slowly add grits. Boil over
direct heat, stirring, for 5
minutes. Put in double boiler
and cook for 2 hours slowly.
If it gets dry, add a little milk
to thin. Stir in 1/2 & 1/2, add
yolks of eggs, then fold in
beaten whites. For spoon
bread to raise higher and have
a more interesting taste, add
to it before baking the bour-
bon. Butter casserole. Bake
350 for one hour. Serve with
melted butter.

MRS. JOHN HUNTER
550 MESA WAY

HUSH PUPPIES

2 cups corn meal
1 cup all-purpose flour
1 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
1/2 tsp. sugar
1/2 cup chopped onions
1/2 cup buttermilk
3/4 cup water
1/2 cup melted shortening

Sift together dry ingredi-
ents into bowl. Add onions,
buttermilk and water; mix
well. Blend in shortening and
egg. Drop by tablespoons
into hot fat. Cook until
golden brown. Makes 30.

MRS. MARY V. CULLIVER
4211 E. 4th St., Apt. 8.

its level. Cut dough into de-
sired shapes. Place in greased
pan. Brush with egg white
and sprinkle with poppy
seeds. Cover and let rise
again. Bake at 350 until gold-
en blond.

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LA REINA RULE

WHAT YOUR NAME MEANS

DEAR MISS RULE: Would you explain MANDEVILLE.—F.H., Long Beach; Mrs. M.R., Bellflower.
F.H., M.R.: MANDEVILLE, a Norman-French baron, took his name from his manorial estate of Mandeville, located near Bayeux, Normandy. Mandeville was a French alteration of the Latin "Mag-

na-Villa," or "Great Estate." The first of his noble lineage to migrate to Britain became a landholder, to whom the king granted estates in many English counties. The Mandevilles were created Earls of Essex, but their title died out in the 1200s. Their coat-of-arms, awarded in 1139, is a shield divided into four quarters; two gold and two red, with a black, 8-rayed, star-like ornament in the center. Among the ancestors was Sir John Mandeville, who was knighted by the king, a celebrated 14th century world traveler. Mandeville descendants were residents of Westchester County, New York State in the 1770s.

DEAR MISS RULE: Would you analyze CRAIN and CRANE.—R.C., Garden Grove; J.C., Anaheim; E.C., Arlington, Va.

R.C., J.C., E.C.: The surname CRAIN or CRANE goes back to a medieval shop sign picturing a long-legged crane, a familiar English marsh bird. John, Elisot and Stephen Crane, descendants of the shop-owning progenitor, were 14th century Yorkshiresmen. In 1606, a Crane descendant was Clerk of the Kitchen to King James I. His coat-of-arms has three gold crosses on a red shield. Henry Crane, an early Massachusetts settler in the 1600s, is considered the family forebear in this country.

DEAR MISS RULE: We are interested in GADDIS and GEDDES.—G.G., Norwalk; B.G., R.G., Long Beach.

G.G., B.G., R.G.: The GADDIS, GEDDES and allied families Gettys and Gettis are all descended from a medieval progenitor baptized Geddes, a Scotch form of Gideon, meaning "Destroyer." The Gaddis coat-of-arms has three black rectangles on a silver shield; the Geddes arms has three silver pike-fish on a red shield. James Geddes, his wife and three sons, of Scotch ancestry, settled in Dauphin County, Pa., in 1752.

DEAR MISS RULE: Would like history on RIGBY.—K.R., Long Beach.

K.R.: The RIGBYS were named after an English town where they resided, located in Lancashire. This town, known as Riggeby in the 1300's, is now Ribby. Riggeby meant "Ridge-farmstead." Among 14th century Yorkshire taxpayers was William de Rygby. Descendants of the original Rigby became prominent in Lincolnshire and were awarded a coat-of-arms having five gold spur rowels arranged on a black cross in the middle of a silver shield.

DEAR MISS RULE: Please process WATKINS. We are preparing a family tree.—R.A.W., Long Beach.

R.W.: Various nicknames developed from the English (Continued on Page 10)

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Soups

FIRST PRIZE

PUREE MONGOLE

- 1 cup carrots (cut in shoestrings)
- 1 cup of fresh peas
- 1 can of tomato soup
- 1 can split pea
- 1/2 tsp. onion juice

Cook carrots, and peas. Mix and heat the can of tomato soup and pea soup; add the carrots, peas and onion juice. Serve from a tureen with bread sticks. A scant tblsp. of sherry to a serving add a final touch.

MRS. ESTELLE MARTIN
4313 Quigley Ave.
Lakewood, Calif.

SECOND PRIZE

HAMBURGER SOUP

- 1 1/2 lbs. hamburger shaped into small balls
- 1 large onion, chopped
- 2 stalks celery, chopped
- 3 carrots cut into pieces
- 3 potatoes cut into pieces
- 2 beef bouillon cubes
- salt and pepper to taste
- 2 cans of tomato sauce
- dash of catsup

Brown hamburger balls in a small amount of fat in a dutch oven or frying pan and transfer to another pot when brown. Cover with water and add onion, celery, carrots, bouillon, salt and pepper. Cook on low heat until carrots are almost done then add potatoes and cook until all vegetables are done. Add the tomato sauce and catsup. Serve with hot rolls and green salad.

MRS. C. K. HIGLEY
2092 Pasadena Ave.

THIRD PRIZE

POTATO CLAM CHOWDER

- 3 lge. potatoes
- 1 medium onion
- 1 tblsp. bacon fat
- 2 cups milk
- Salt and pepper to taste
- 1 8-oz. can minced clam and juice

Peel and dice the potatoes and onion. Brown onion lightly in the bacon fat. Cover with enough water to steam with a tight lid. When potatoes are tender, add the two cups of milk and seasoning. Add the minced clams and juice last so as not to toughen clams. Serves 4.

MRS. ROBT. S. LAMOND
4808 Blackthorne Ave.

CURRY OF SPINACH SOUP

- 2 tblsp. butter
- 2 blsp. flour
- 2 tsps. curry powder
- 1 tsp. salt
- 1 No. 2 can spinach
- 2 tall cans of evaporated milk liquid from the can of spinach plus water to make 2 cups

Melt butter, add flour, curry powder, and salt. Stir until smooth. Stir in liquid from spinach plus the water. Cook until mixture begins to thicken. Add milk and spinach and heat to serving temperature.

DOLORES MARGULIES
145 Prospect Ave.



MRS. ESTELLE MARTIN

CHEESE SHRIMP CHOWDER

- 3 medium potatoes, diced
- 1 cup sliced celery with tops
- 1 large onion chopped
- 2 cups boiling water
- 1 tall can evaporated milk
- 8 ozs. cheddar cheese, diced
- 1/4 tsp. pepper
- 1 can (4 1/2 oz.) medium shrimp, undrained
- 2-4 tblsp. dry sherry
- chopped parsley

Put first four ingredients in sauce pan and bring to boil and simmer covered for 15 minutes or until potatoes are tender. Do not drain. Add milk, cheese and pepper. Heat gently, stirring until cheese is melted. Add shrimp and sherry. Serve in bowls with sprinkling of parsley. Makes 2 1/2 qts.

MRS. HARVEY CLARK,
1515 E. COLON ST.,
WILMINGTON, CALIF.

BANANA-SQUASH SOUP

- 6 cups diced banana squash (1 1/2" squares)
- 2 cups water
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped onion
- 1 tsp. salt
- 1/2 tsp. white pepper
- 1 tsp. Accent
- 2 tblsp. butter
- 2 tblsp. chopped parsley
- 3 cups warm milk

Cook squash, celery and onion in water (2 qt. pan) until well done but not mushy. Drain. Add salt, pepper, Accent and warm milk and stir well. Heat until very hot but not boiling then add butter and parsley.

MRS. JOSEPHINE
7547 E. HAPPY ST.,
PARAMOUNT, CALIF.
B. McNEIL

CREAMED TOMATO SOUP

- 1 large tomato, quartered
- 2 small green onions, sliced
- 2 cups Hot milk or half and half
- seasoning salt
- butter, salt and pepper

Combine ingredients and put in electric blender for a few minutes. Serve immediately. Add a spoonful of whipped cream topped with chopped chives or parsley.

Fresh cooked peas are also delicious in this recipe for creamed pea soup.

MRS. JOHN K. HUNTER,
550 MESA WAY

LENTIL SOUP

- 2 qts. water (can be broth from cooked ham)
- 1 cup washed lentils
- 1 onion
- 2 medium diced potatoes
- 2 tblsp. butter
- 4 tblsp. flour
- 1 cup water
- 6 frankfurters
- 1/4 tsp. pepper

Add the lentils to the water or broth, then add salt (depending on whether ham broth was used or not), the 1/4 tsp. pepper and chopped onion. Cook very slowly 1 1/4 hours, then add potatoes. Melt butter in frying pan and add the flour. Mix together and fry or saute until light brown. Add slowly to this mixture the cup of water. Stir until smooth then add to soup when potatoes and lentils are soft. About 5 min. before potatoes are soft, add the hot dogs, cut in small pieces. If soup gets too thick, add a little water.

MRS. JAS. L. MORROW
5117 Coralite St.

SPLIT PEA SOUP DE LUXE

- 3/4 cup green split peas
- 2 slices bacon
- 1 small onion
- 1 small potato
- 5 cups water
- 1 cup raw, chopped spinach or frozen
- 1/4 tsp. pepper
- 1 clove garlic
- 1 1/2 tsp. salt
- 2 pieces of celery
- 1 cup canned tomatoes or tomato juice

Soak peas in water for one hour. Cook with garlic, minced, in same water for 1/2 hour. Add chopped onion, potato and celery cut fine; season with salt and pepper. Simmer until peas are tender, about an hour. Just before serving, add tomatoes and chopped spinach. Cook 5 minutes. While this is cooking, fry bacon crisp and drain on paper towel. When soup is "bowled" crumble bacon on top.

HAZEL E. HOWARD
Elder Rd. & Elder Way
Redlands, Calif.



POTATO CHOWDER

- 3 medium sized potatoes
- 1 large onion
- 4 slices salt pork
- 1 qt. milk
- pepper to taste

Dice potatoes and boil about 10 min. Dice salt pork and fry out slowly; remove from pan when cooked, and in the fat fry the sliced onion until brown. Do not drain the potatoes; add milk, thicken as much as desired, and add the salt pork and onion and fat. Serve with crackers.

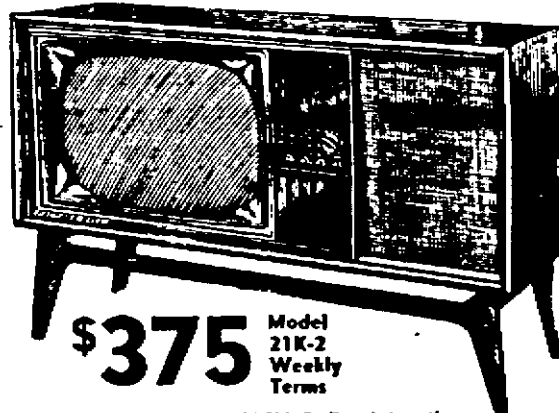
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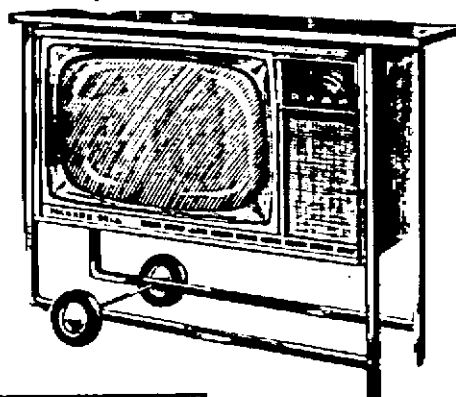
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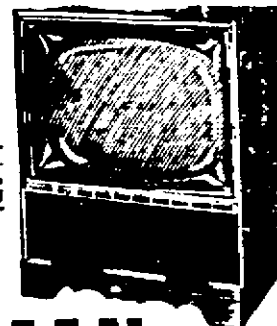
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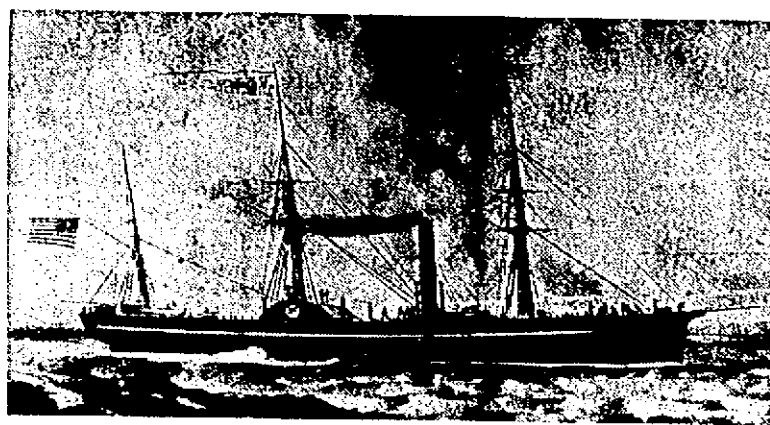
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Celebrations? California really had them when news came she had been admitted to the Union as the . . .

Thirty-First State



News traveled slowly in the days when California won admission to the Union. Word was delayed until steamer Oregon reached San Francisco Oct. 18, 1850.

By Maymie R. Krythe

ADMISSION DAY was a cold fact, "cold" by several weeks, before Californians learned that they had become a fully recognized part of the Union.

Presidential signature on Sept. 9, 1850, established California as the 31st state, but not until Oct. 8 of the same year, when the steamer Oregon of Pacific Steamship Lines sailed through the Golden Gate with guns booming were citizens aware of the big news. There was no telegraph and no railroad link between East and West to speed the news.

On Feb. 13, 1850, President Zachary Taylor had laid before Congress a constitution drawn up by Californians at Monterey, containing an anti-slavery clause. The greatest statesmen of the period, including Clay, Calhoun, Webster, Cass, Benton, Seward, spoke for or against the great issue.

SEWARD DECLARED: "California is already a state, a complete and fully appointed state. She can never again be less than that." But the struggle continued; and it appeared as if California would not be admitted.

The California delegation in Washington realized how they were misunderstood and misrepresented, so they drew up a lengthy memorial to both houses of Congress, telling of the actions at the Monterey Convention. They also declared that the prohibition of slavery represented the popular will of the great majority of Californians, and ended the memorial with these words:

"This people request admission into the American Union. . . . They do not present themselves as supplicants, nor do they bear themselves with arrogance or presumption. They come as free American citizens—citizens by treaty, adoption, and by birth, and ask that they may be permitted to reap the common benefits, share the common ills, and promote the common welfare as one of the United States of America."

William M. Gwin
John C. Fremont
George W. Wright
Edward Gilbert."

Finally, after much arguing, the bill ("The Great Compromise of 1850") passed by a vote of 150 to 56. Then on Monday, Sept. 9, the new president, Millard Fillmore, turned the bill into a law by signing it.

As the Oregon sailed through the Golden Gate on the morning of October 18, the booming of her guns caused great excitement in town; courts closed, as did business houses. Townfolk hurried to the dock to greet the vessel and to find out if California had "made it."

AS THE VESSEL came round Clark's Point, her masts were covered with streamers and flags. The glad news created a tumult. Within an hour the local press got out papers that sold from \$1 to \$5.

Soon flags were flown from many buildings, and two cannon in the Plaza kept up firing. That night the

saloons, gambling halls, and other places of amusement were brightly lighted. People sang and danced; bonfires burned on the hills, and rockets were fired until dawn.

Since the San Franciscans couldn't get through rejoicing, they set aside Oct. 29 as a special "Joy Day." There were gay processions, floats, bands, etc., and again that evening, many bonfires and fireworks on the heights. And, to quote one report:

"Some 500 gentlemen and 300 ladies met at the grandest public ball that had yet been witnessed in the city, and danced and made merry until daylight, in the pride and joy of their hearts that California was truly now the thirty-first State of the Union!"

As the news spread, other communities staged celebrations; however, the joy over the event came to a halt in the city of Sacramento. On Oct. 20, a steamer had dropped anchor in the Sacramento River and broke the news of statehood there.

Then, that very afternoon, an overseas immigrant was found on this vessel in a state of collapse; a few hours later he died of cholera. At once the people of Sacramento were gripped by fear; saloons and gambling houses closed; business ceased, and many fled from town. The disease spread and, for a time, there were about 60 deaths per day.

TEN YEARS LATER, Dr. John F. Morse wrote of these unhappy times,

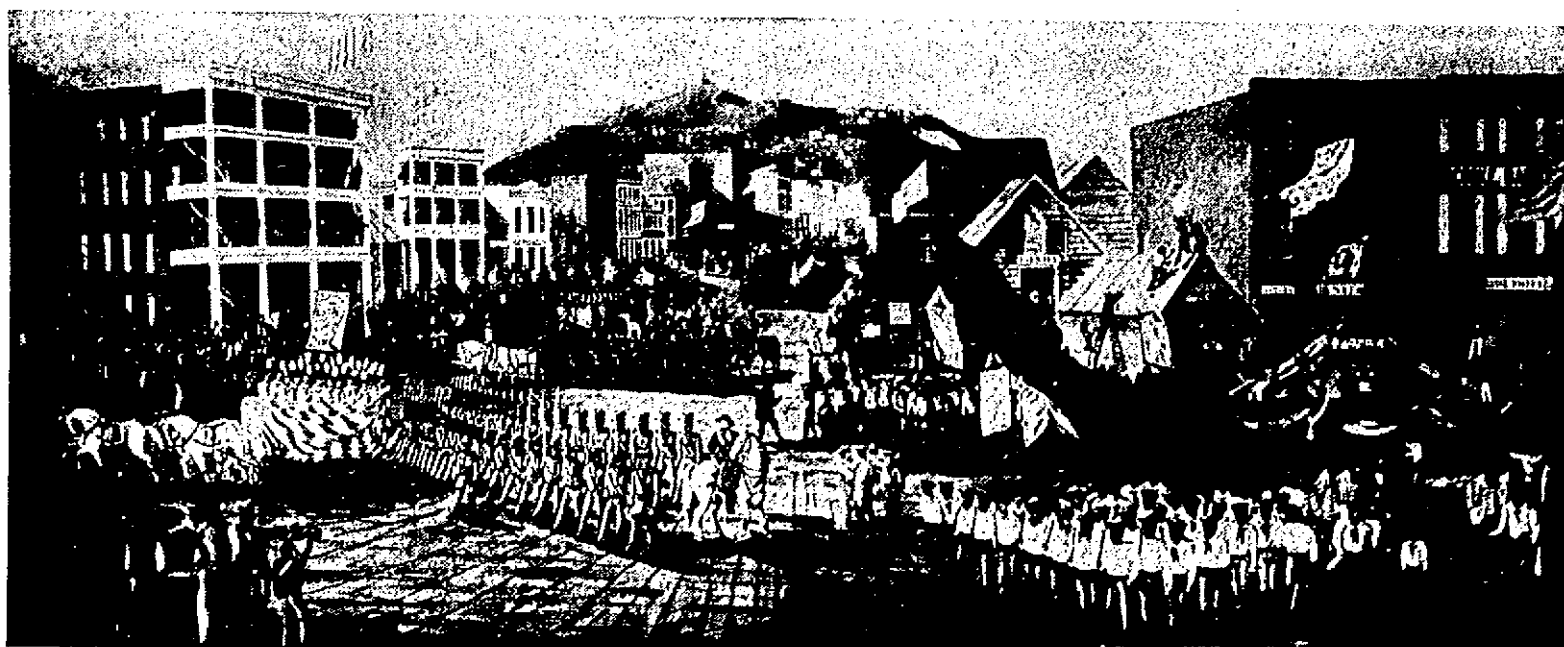
"one of the most appalling calamities" that ever occurred in Sacramento; so many died it was almost impossible to get them buried, or to find nurses for the sick. The plague lasted for several weeks; doctors were worn out; many got the cholera themselves, and 17 died of it. "Not a single educated physician," so Dr. Morse stated, "turned his back upon the city in its distress. . . ."

He also praised Gov. John Bigler, who personally aided the sick. "He braved every scene of danger . . . and administered relief to his suffering and uncared for fellow beings." Morse concluded: "But those who supposed that Sacramento and Sacramentans could be so easily crushed had not learned their character."

Fortunately, after some weeks, the disease disappeared and Sacramento became normal again. "Business connections were reopened with the mines, under the most encouraging circumstances."

Thus, in spite of this tragic epidemic in the capital, the year 1850 saw many rejoicing over the new statehood. Dr. Robert Glass Cleland wrote:

"Communities everywhere, from isolated mining camps to the largest cities, gave themselves over to an orgy of speeches, flag-waving, parades, and ear-splitting salutes. So much enthusiasm was engendered, indeed, that Admission Day has been recognized as a state holiday ever since."



San Francisco celebrated wildly when the news of admission arrived, as F. Merryell, party-day artist, depicted in this drawing.

Photos courtesy Wells, Fargo Bank, San Francisco

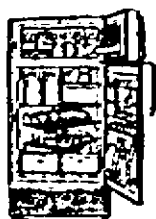
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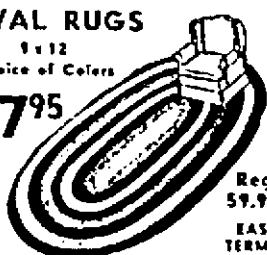
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The Municipal Band enters its
second half-century, the only
full-time city band in existence.

Ta-ra-ra-boom-der-E!

By Ted Krec



Photo from Band Archives

E. H. Willey founded and was first conductor of the Long Beach Band.



Willey, shown here in 1953, is still active. He now lives in Hollywood.



Photo by Imman Co.

Charles J. Payne took up the baton in 1957, is present band director.

THE CLIMATE is wonderful, the beaches are terrific and the city offers unlimited opportunity, but there's one thing that makes Long Beach different from any other place in the country—the Long Beach Municipal Band.

Why? Because Long Beach has the only full-time city band in existence. The bandmen are all regular civil service employees. Their work week is five and one-half days and they receive annual vacation and sick leave. The stylish, blue, nautical-style uniforms with the striking gold braid, the instruments and all equipment are paid for by the bandmen themselves.

No one who ever has heard the band could doubt its ability, for some of the leading musicians in the country blow their horns for Long Beach. The ranks are filled with former symphony men and there's a small group of former Sousa bandmen represented, too. Fourteen men are regular soloists. And all these stellar performers have been attracted here by the security aspects of the civil service band.

AND LISTEN TO THIS—the band plays more music in **ONE WEEK** than the average symphony will play in a whole season! It plays concerts every day but Monday—afternoon and evening—with the exception of Sunday, when it plays in the afternoon only. Add 'em up, that's 11 concerts a week; and there are plenty of extras. It plays for liners entering and leaving the harbor, naval ship christenings, for vessels going overseas or returning after a long duty tour and all the state societies' meetings.

This has been going on for a long time. On the afternoon of April 5, 1909, the band played its 50th annual concert—and it's started out strongly on its second 50 years.

Behind this unique organization is an interesting story, a story that began in 1909. In that year Uncle Sam

was a young, muscle-flexing giant. It was the era of Teddy Roosevelt and William Howard Taft; it was a time of martial music—band music.

Before 1909, several bands existed in Long Beach, all supported by private subscription. One of these bands was led by a lad named E. Harry Willey. Willey was ambitious, did a little campaigning, and convinced the city fathers that they should put a proposition on the ballot to support a full-time band.

The measure carried and on March 13, 1909, Willey conducted the band's first concert. The first selection the band played was "March the Rifle Overture," by John Philip Sousa.

THE CITY CHARTER was revised in 1935 and the band was included in Section 263. Section 266 provides for the band's funds.

That first band was composed of 21 or 22 men, and at one time in the late 20s the band reached its greatest size—58 men. Today's group consists of 37 men.

Since that first concert, the Long Beach Municipal Band has played anywhere and everywhere the city has wanted representation—the Los Angeles County Fair in Pomona, San Bernardino's National Orange Show, the State Fair in Sacramento, Hollywood Bowl, the Coliseum, all the beach cities and the Tournament of Roses in Pasadena, to name but a few.

Willey's still around—and still full of fire. He lives in Hollywood now. He conducted the band for six years, after which he resigned. The baton was taken up in 1916 by Osa C. Foster; in 1923 by Herbert L. Clarke; in 1943 by B. A. Rolfe, originator of the Hit Parade; in 1945 by J. J. Richards; in 1950 by Eugene La Harre and in 1957 by Charles J. Payne, who is the conductor now.

PAYNE, 42, is a musician of high quality. He was born in Indianapolis and attended the Cincinnati College of Music. Upon his graduation, he began to amass a phenomenal amount of knowledge about orchestral and

symphonic work. A flier, he served in World War II as a flight instructor and Navy transport pilot. He's a wizard on piano, accordion, euphonium and trombone.

And here's another distinguished mark chalked up by the local musicians. The band has been broadcasting continuously over Long Beach radio since the early 1920s. It started on KFON which later became KFOX, and today is heard on station KGER.

A band can't play for all this time without some amusing music lore. There are plenty of chuckles and some graphic memories. Leigh Kennedy, the band secretary, can recall many of them.

There was the time when the band was playing in the old band shell at the foot of Locust Ave. in the Pike area. Liszt's "Second Hungarian Rhapsody" was on the music stands when a flier decided to commit suicide by diving his plane into the rocks of Rainbow Pier. There were only two people left in the audience—one in a wheel chair and the other on crutches.

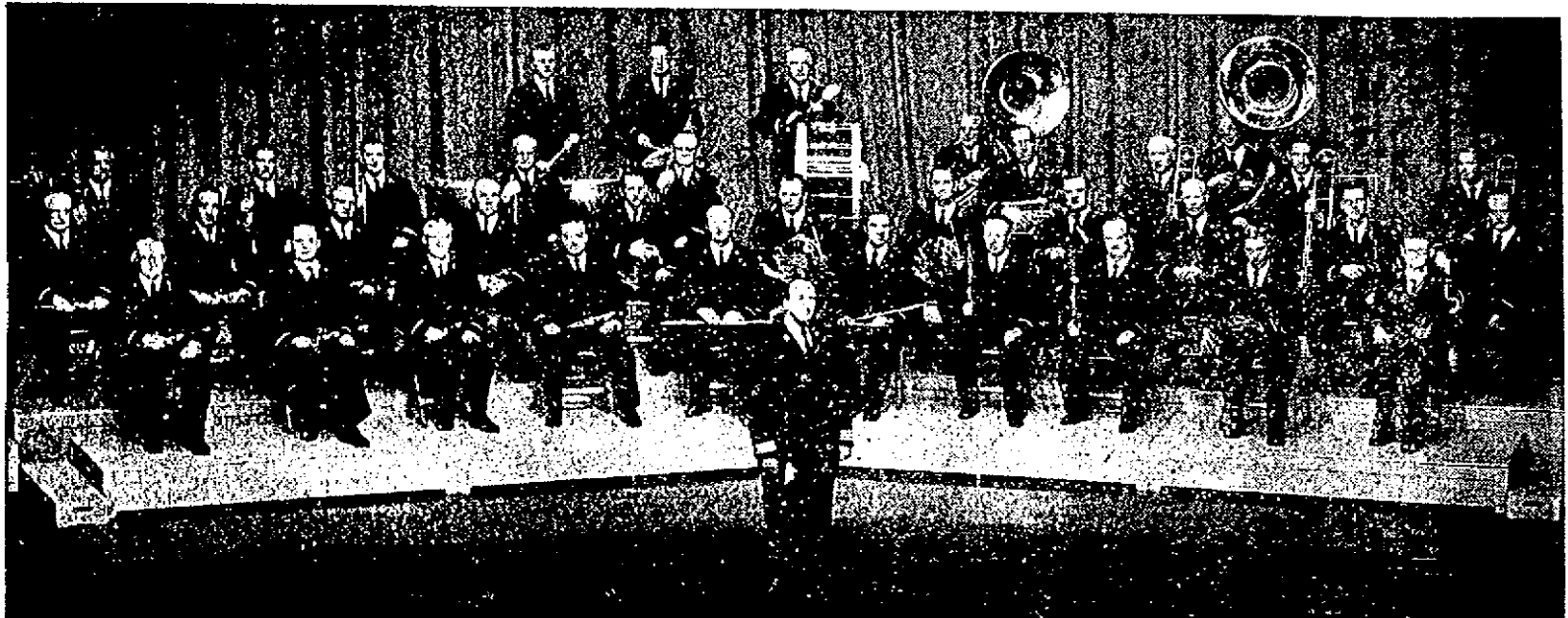
AND THEN THERE was the night when, during a violent thunderstorm, the band was right in the middle of its concert. At the most dramatic moment of the "Tannhauser Overture," lightning struck the Jergins Trust Bldg.

The largest audience before which the band has performed was in the late 1930s when it played for an overflow crowd in the Coliseum at a big Shrine event. There were more than 100,000 people in the audience.

The smallest audience was on a rainy night when the band was concertizing in the Auditorium. When the curtain went up, there was one woman in the audience! She heard the whole concert, too.

Has it all been worthwhile? The bandmen think so. In their files they have hundreds and hundreds of laudatory letters and citations, some of them dating back 50 years.

The band's existence has been tested at the polls—the most recent (Continued on Page 18)



Long Beach Municipal Band and Director Payne ready for a concert. The band has been called upon for many important and varied engagements.

Photo by Perry Griffin

Parade

An open letter to
NIKITA KHRUSHCHEV

page 2

Should married teenagers
be allowed in high school?

page 4



September 6, 1959
REG. U.S. PAT. OFF.

Linda Sue Voss: High school mother of triplets page 4

Eye for a Wiggle

Why is a fish willing to be lured into striking your live bait?

By Jack B. Kemmerer

DROP A BAIT FISH or minnow on a hook in the midst of millions of free-swimming minnows and the big fish will go for your minnow, ignoring the lush little tidbit snacks all around them. According to Dr. Raymond B. Cowles, university zoologist, it's because the odd and abnormal behavior of the fish on the hook singles the bait fish out from the normal population—he attracts attention and gets swallowed.

This one fact is the main reason why millions of people every year are able to lure a fish into striking their bait. The resultant fight and excitement in landing the fish is responsible for the largest single sporting hobby in the world and at the same time it has created an extremely large and important fishing industry.

SINCE TIME BEGAN, man has looked to the oceans, lakes and flowing waters for much of his food. The gathering of fish, lobsters, shrimps and other crustacea have furnished sustenance to people the world over.

Not counting sportsmen—who number in the millions—more than 120,000 fishermen work commercially in the United States in catching 4,000,000,000 pounds of fish each year. Fishing, of course, is an ancient occupation and important. It will become of even greater importance as man strives to increase his food supply to meet increasing world population.

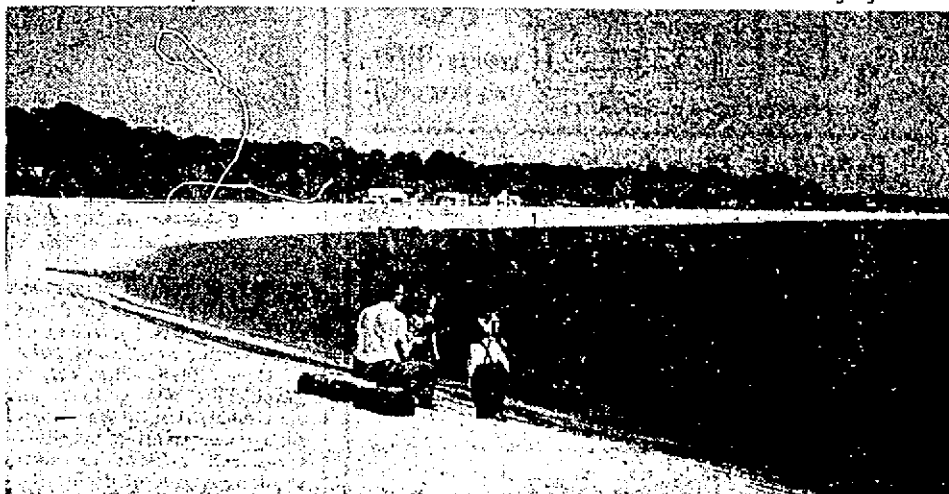
IN HUNDREDS of languages all over the globe are echoed the words: "I'm hungry." The growing hunger problem has reached such a point that two-thirds of the world's population is underfed. The population today is estimated at 2,800,000,000 and is expected to reach 6,000,000,000 by the turn of the century. This rate of growth will exhaust all cropland resources on earth by the year 2000, experts predict.

With 71 per cent of the world covered by salt water, "farming" the oceans will be the only way left to feed the teeming billions of people.

Let's take a look at some of the ways we "farm" the waters of the world today.



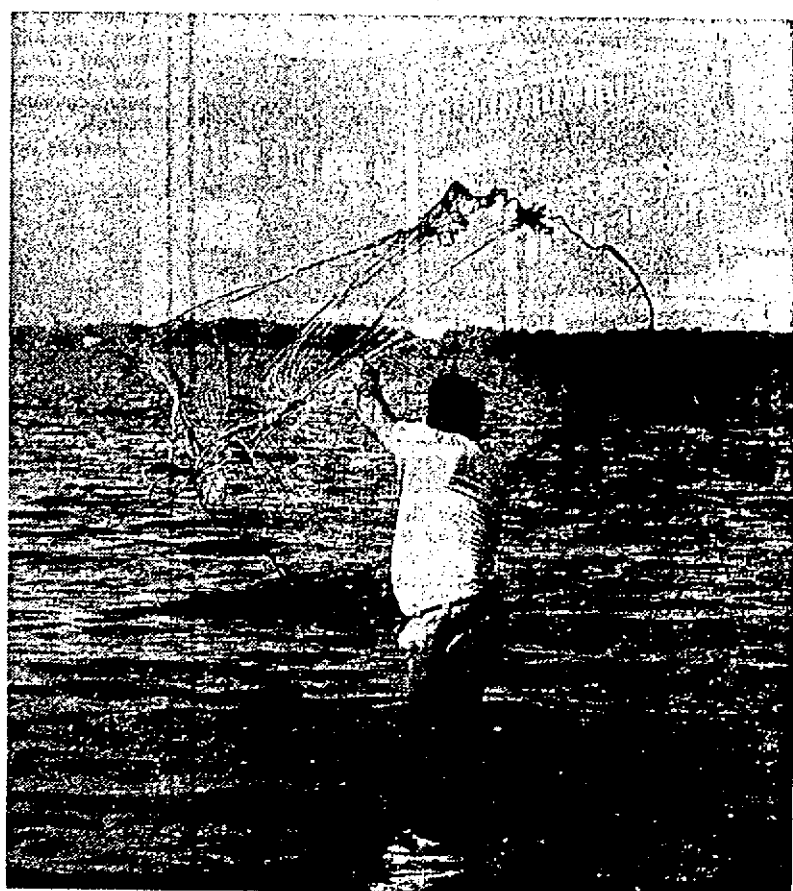
Hundreds of thousands of youngsters across the United States spend much of their leisure in fishing. Hooks they use are descended from ancient man's stone "gorgo."



Men and women of all ages fish from almost any spot where they can get a hook into the water. California was second in fishermen last year; Minnesota led all states.



Hubby tries his luck while his wife soaks up sunshine and reads the ads—probably looking for meat bargains in case his luck deserts him.



Fishing with a cast net is a familiar sight on the Gulf Coast and in Hawaiian Islands. Skill is needed to spread net, 18 feet in diameter.

Photos by the Author

An open letter to NIKITA KHRUSHCHEV



ALL AMERICANS, even those who did not welcome the invitation, are interested in your coming visit. We all want you to see us as we really are, to test for yourself the sinews of freedom.

Communism has created a subterranean world of half light, which apparently has distorted your image of us. Your speeches are burdened with misconceptions that we hope this trip will dispel.

You have repeatedly declared that "the impoverishment of the proletariat is the law of capitalism." We hope you will look around as you traverse our land. Notice the automobiles that choke our highways, the television antennas sprouting from our housetops, the stores swarming with shoppers. Are these the fruits of poverty?

If you doubt that all classes partake of our prosperity, you should break away from protocol and mingle with our common people. Visit our neighborhoods, inspect our homes, judge for yourself our living standard. Since most Americans keep telephones, you can open any telephone directory, select a name at random and visit his home. You will find he lives better than his counterpart anywhere else in the world.

You will be unable to avoid the newspapers, billboards, and radio-TV commercials that move the goods produced under capitalism. Such saturation advertising obviously is directed at a mass market. From this you can see how capitalism depends upon widespread distribution of our national wealth.

You will meet millionaires here. Ask them about their beginnings. You will be surprised how many started as humble workers. Any American can dream of becoming president or a millionaire for there is no limit to individual progress.

You may conclude that the dollar decides our fate, but it is merely the reward for work and skill. You may accuse us of being a nation of comfort seekers. True, overindulgence is a national failing. We are constantly searching for ways to produce better goods in less time at cheaper cost, to make life more enjoyable.

"THE DAYS OF capitalism are numbered," you have said. "Just as cells are constantly renewed in a living organism, so in society do old forms die and new, more progressive and advanced ones are born. Such a new form is the Communist society." The American system

If you could get two minutes with Nikita Khrushchev, what would you want to tell him?

Premier Khrushchev is coming here to learn to know us better. You can help by telling him what you think he should know about America. Pretend you can have two minutes with him. Then write down what you would like to tell him, address your letter to Nikita Khrushchev, care of PARADE, 285 Madison Ave., New York 17, N.Y. We will deliver your letter to him at the Soviet Embassy in Washington, and the best letters will be published in PARADE.

was born from the bloody triumph of our forefathers over despotism. Out of the wilderness they wrested a mighty civilization. Since those stirring days, we have met changing conditions with new ideas. Our economic growth has been matched by political and social progress. Now we face the future with boldness and imagination.

You have been obliged to introduce economic incentives into your own society. These are capitalistic roots, Mr. Khrushchev, but don't be afraid. You can find out what it's like to be a capitalist yourself by purchasing a few shares in one of our great corporations. Learn how your investment can earn dividends; attend a stockholders' meeting; read the company reports mailed to you in Moscow.

Our officials may try to steer you from labor strife. Don't let them. Find out where a labor strike is taking place; insist upon going to the scene. Then meet with management; talk with the workers; sit down at the bargaining table. You will discover that labor strikes are not expressions of Marxism or class warfare. The twin pedestals upon which our labor-management structure rests are the right of workers to earn good pay and the right of management to make a fair profit.

Our success depends upon peace, not war, as you have so often charged. It is not true that "war is wanted by the big monopolists who make profits from

the armaments race." Any straight-talking industrialist will tell you that, in an age of intercontinental missiles and H-bombs, factories can be devastated. And without factories, there are no profits.

ALTHOUGH OUR ECONOMY is geared for peace, we have not ignored the necessity for military preparedness. You will find little justification for your boast that you "could crush the United States" with your bombs and missiles. We hope you see enough of our military strength to inject sober realism into future Kremlin assessments.

You have been scornful of our two-party system of government, asserting that both political parties represent the same vested interests. We suggest you visit the Democratic and Republican national headquarters, and hear what the rival leaders say about each other. For an insight how our government carries out the will of the people, stop by any senator's office and ask to read the mail from his constituents.

CONTRARY to your charge that our papers print only "untruths and misinformation," you will find that the press is totally free of any capitalistic censorship or government interference. Read for yourself the criticism of government, conflicting views, and factual reporting found in our newspapers.

We don't expect to convert you to capitalism. But we hope you will see enough to judge the mood, temper, and ability of our people more accurately in the future. Our stake in peace is far too great for us to desire war or to capitulate if war is forced upon us.

We do not ignore the hand of friendship. At various times in our history, the British, Spanish, Mexicans, Germans, Italians, and Japanese have been our mortal enemies. Now they are our friends. Our relations with the Soviet Union could also improve if both sides worked to make it possible.

Jess Gorkin
JESS GORKIN
EDITOR, PARADE



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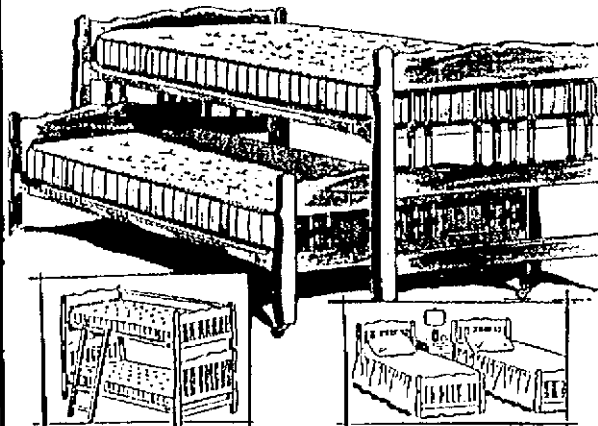
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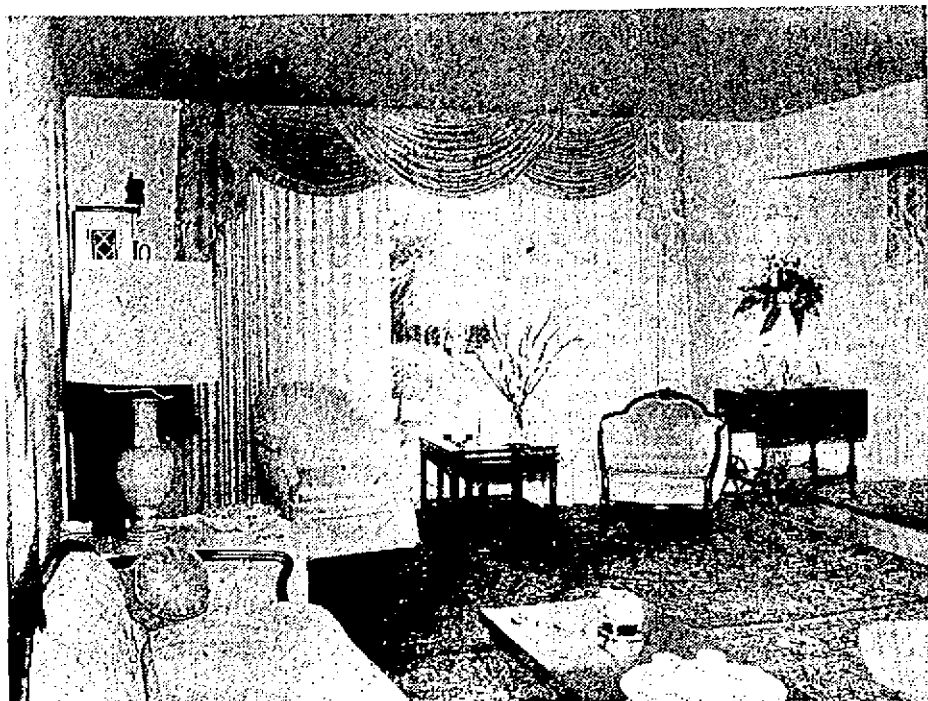
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Apartment With a Feminine Look



Elaborate window dressings of antique satin and pure silk damask in lavish swags are indicative of the exquisite decor of the apartment of Mrs. Walter Smallwood.

IMPROVING TWO points beyond a shadow of a doubt is the attractive apartment of Mrs. Walter Smallwood, 3700 E. Ocean Blvd. First off, it graphically shows how an apartment, despite its necessarily conservative architecture, can achieve an outstanding degree of decorative individuality. But perhaps even more significant, this delightful residence establishes that there is still no more appealing setting for a woman than one furnished and decorated with an uncompromisingly feminine approach.

Assisted by a trained deco-

By Eileen Ball

rator, Mrs. Smallwood was able to use many delightful family heirlooms on her spacious second story dwelling. Small in scale, gracious of line, these antiques suit their petite blonde owner to a decorative "T." Showcased in a smart monochromatic setting of off-whites and champagne, these items pose a picture of femininity and charm.

Champagne-colored walls are delightfully contrasted in color depth by rare Oriental rugs, the rich hues of which find their counterparts in the

dark wood frames of antique Louis XV and XVI furnishings.

Among these is a decoratively dainty—yet surprisingly comfortable—Louis XV sofa, its gently curved and carved frame elegantly upholstered in champagne velvet and matching silk damask. Velvet covers the front and sides, while the richly textured damask has been utilized for the down cushions and intricately button-tufted back. Over the sofa, a hand-painted and priceless antique Oriental silk kakimona hangs from the ceiling. To the right stands an off-white table in



Louis XV and XVI furnishings keynote the living room. Oriental art accessories also are prominent. Sofa is decorative, comfortable, with button-tufted back.

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Victorian furnishings are important to the dining area of the Smallwood apartment. Windows open to spreading view.

the mood of Louis XVI, its tambour doors and simple carving subtly traced in gilt.

ACROSS THE ROOM stands another elegant provision for seating—a tuxedo loveseat covered in champagne textured linen and silk fabric, tasteful examples of Oriental art. Simply yet dramatically framed in gold-leaf molding, a trio of subtle Japanese prints shows off to supreme advantage in this setting.

At the far end of the living room is a small chord organ in dark mahogany; over it hangs a long, decorative oval mirror in matching wood frame. Nearby stands a distinctive decorator screen in the style of Louis XV which has been custom finished by the decorator in antique white, flecked with gold.

No description of this room could be considered complete without a word picture of the draperies—lavish, beautifully installed creations of champagne antique satin and pure silk damask. The latter has been employed for formally pleated and swagged valances which, from a ceiling level, provide fabulous accompaniment for the plainer, floor-to-ceiling, antique satin panels.

THE SAME WINDOW dressings are used in the dining alcove, an inviting area furnished with Victorian pieces in waxed dark woods. Sour-green, antique velvet upholsters ornate antique side chairs, all of which are dainty complements to a dropleaf table. A cut-crystal chandelier is effectively reflected in a cut glass and sterling epergne centerpiece that cascades an arrangement of artificial grapes.

A glimmering array of old silver, cut glass and antique china makes is displayed in a curved glass china cabinet. Across the room, a mahogany serving cart proudly shows off a sterling tea service and on the wall above is an ironstone lavabo trailing greenery. This is a charming spot to dine—with loveliness unlimited on the inside, a corner window providing a comprehensive view of the outside!

For a lively change of pace, the kitchen is provocatively decorated in Pennsylvania Dutch motif projected in tones of avocado green, citrus and blue. This color trio is stated in wallpaper used in the compact dinette area. Striped cafe curtains on gleaming brass rings add a note of gaiety that is nonetheless practical.

An Oriental rug completely covers the floor of the den, an area spectacularly curtained in diaphanous raw silk tiebacks that effectively frame a sweeping ocean view. This is a warmly intimate room—rich with the dark woods of a desk, chest and handsome open bookcases. A mahogany cocktail table glides up to dining-table height at the touch of a fingertip. Standing, as it does, before an upholstered loveseat and across the room from the television, this on-the-spur-of-it dining spot invites a fun type of informal dining.

PERHAPS THE MOST outstanding feature, after all, of the whole apartment is the bedroom—a fittingly feminine scheme comprised of shell pink and white backgrounds. Pure white cotton velvet carpet and shell pink walls backdrop gently undulating, French provincial, antique white furniture traced with gold. A custom-designed bedspread of shell pink silk strea has been sculpture-quilted in a dainty French floral motif. The same semi-sheer silk yardage has been utilized for draperies which are crowned with elaborately swagged, satin damask valances.

Accessories for the bedroom include ice pink boudoir pillows—whimsical little puffs of silk and satin daintily edged with ecru lingerie laces. Over the bed hangs a demure arrangement of antique valentines, the pastel and gold prints effectively framed in a narrow, gold-leaf moldings. Beside the bed is a Louis XV chair button-tufted in champagne silk damask. At the other side of the room is a diminutive Louis loveseat, its antique silver frame tastefully upholstered in ice-blue silk brocade.

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Southland Magazine

MARRIED TEENAGERS

Should they be allowed in high school?

by LLOYD SHEARER

Parade West Coast correspondent



Triplets Donny, Ronny, and Johnny with 17-year-old mother, Mrs. Linda Sue Voss. She got high school diploma after instruction from teacher who visited her four days a week.

WHAT DO WE DO about married teenagers in high schools? As youngsters stream back to classrooms this month, educators throughout the country are asking themselves this question. It is a question of constantly mounting importance because more high school students are getting married these days than ever before in our history.

Exact statistics are impossible to come by since only 31 states maintain adequate data on marriage, and only six report divorces by age to the National Office of Vital Statistics. But since 1950, a new group of young marrieds has come upon the American scene, a group of brides and bridegrooms ranging in age from 13 to 18, with one or both of the teenagers attending high school.

Take Dallas, Texas, as a typical example. Last May 480 married students were in the Dallas school system. Here's the way that figure broke down:

Senior high schools	459
Junior high schools	12
Elementary schools	9

Six years ago only 59 married students were in the entire Dallas school system.

There is no doubt about it. More and more of our teenagers can't wait to get married. Right now one 18-year-old girl in four is married, and half the girls in the nation are married before they're 20. According to William Pratt of the National Office of Vital Statistics, when the 1959 figures come in the nation will be surprised at how many youngsters the marriage bug bites.

Trend to Early Marriage

There is a definite continuing trend to early marriage in America, and it is currently posing a knotty educational problem: what to do with teen-aged brides and grooms in our schools.

In Dallas, where married students used to be excluded from school, the Parent-Teachers' Association counsel is strongly urging separate schools for the high school married set.

In Washington, D.C., married couples are split, the husband and wife each assigned to a separate school. "We try not to point up or emphasize early marriage," explains school superintendent Carl Hansen.

In Boston, Miami, New York, and Long Beach, Calif., married high school students often are assigned to evening classes with adults.

In Los Angeles, according to Yvette Pierce, supervisor of girls' welfare, "There is no over-all policy. We simply have the individual married girl discuss the problem with her principal. If the girl really wants to

maintain her education, we see to it that she does. If she has a record as a precocious truant or troublemaker, we discourage attendance."

Indianapolis, San Diego, and Omaha permit married pupils to remain in high school but frequently ban them from extracurricular activities.

Last year, school officials at the El Cajon Valley High School in San Diego forbade Ron Stacy, 18-year-old star halfback, from going out for the football team on which he had previously played—this, because he had got married; and the principal, John Cornelius, wanted "primarily to avoid undesirable social problems among unmarried students." Stacy asked for a school district ruling and was told that the high school could not legally exclude married students from extracurricular activities, including sports, nor transfer them to adult or special classes. "Marriage," said county counsel Carroll Smith, "is a domestic relation that is highly favored by law."

Mother of Triplets

And yet in East Greenwich, R.I., and dozens of other communities, "to avoid a deleterious effect upon the student body," students who get married are suspended for the remainder of the year.

In virtually all cities, as high school brides become noticeably pregnant, they are asked to leave school. One exception is Oakland, Calif., where "girls who become pregnant, married or unmarried, are not excluded until in the judgment of the school they should no longer be in regular attendance. Home instruction is provided for girls who are pregnant where we feel they can profit from such instruction."

A working example of efficient home instruction for the pregnant bride involves Mrs. Linda Sue Voss (see cover), 17, of Redlands, Calif., who left high school in her senior year after becoming pregnant, gave birth on September 17, 1958, to triplets named Donny, Ronny, and Johnny, then was graduated with her class this past Spring. She had taken home instruction from an assigned teacher who visited her at her residence four days a week.

Less than 100 miles away, however, in Escondido, Calif., a 16-year-old girl, Beverly Jean Goin, was dropped from Escondido Union High School after she was married, with parental permission, to Larry Gene Goin, a sailor stationed in Hawaii. With her father, Eugene L. Turnor, the girl petitioned the California Superior Court for a writ of mandate to force her high school to re-admit her. Faced with legal action, the trustees reversed their policy and allowed Beverly to re-enter high school with no conditions attached.

Your Name

(Continued from Page 4)
baptismal name Walter, meaning "Army ruler."

Among these nicknames was Wat. Wat-kins means "Son of Walter." Old London baptismal registers list the birth of Jane Watkins in 1547. One of the Watkins family coat-

of-arms has three gold horse-shoes on a red chevron across a gold shield. Watkins descendants were settlers of Massachusetts in the mid-1600s.

Send your name to La Reina Rule in care of Southland Magazine, Independent, Press-Telegram, 604 Pine Ave., Long Beach 12, Calif., for origin, meaning and brief genealogy, for reply only in this column.

Arnold E. Hagen INFORMATION FREE

("Information Free" is a listing of booklets and/or materials available on miscellaneous subjects. All are free for the asking. Write directly to sources indicated. Each source reserves the right to withdraw its offer at any time.)

AT YOUR SERVICE: This leaflet includes a descriptive catalogue of dog literature published by and available without cost (with exceptions noted) from the Gaines Dog Research Center. Certain of the publications are intended for pet dog owners, others for dog breeders, and still others for members of both groups.

Gaines Dog Research Center, Dept. IF, 250 Park Ave., New York 17, N.Y.

SANTA BARBARA MAGAZINE: This 32-page weekly publication tells about the famed Southern California coastal resort city, noted for its Spanish architecture, beautiful beaches, fine motels and hotels, shops and restaurants. A fine vacation guide, or a guide for those wishing to set up a home in Santa Barbara. Send for your sample copy today.

This Week in Santa Barbara, Dept. IF, La Rinconada Bldg., 205 E. Carrillo St., Santa Barbara, Calif.

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(1) Saudi Arabia: A large map illustrating the important locations of this country.

(2) The Useful Camel: This poster contains some excellent photographs and drawings (Continued on Page 12)

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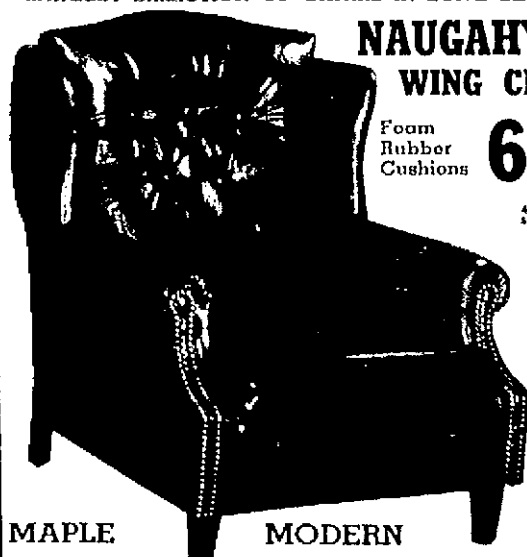
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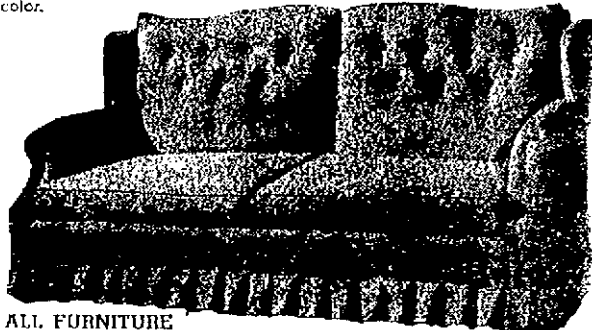
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GUIDA

Guidance is sought by Florine Williams, who traded school for marriage at 16. She says that marriage means less rather than more freedom for young girls.



School trustees at Escondido, Calif., relented and readmitted Mrs. Beverly Jean Goin (above r., with mother), 16, after she sued to complete education. Parents approved of marriage.

What all this points up is that educators are confused, muddled, undecided. They simply do not know what to do about the problem of young marriage except to discourage it. Students in many schools throughout the land are told that marriage means expulsion, a ruling of questionable validity since most lawyers declare it to be unconstitutional. You cannot legally deprive a boy and a girl of their rights to a public school education because they fell in love and got married. Yet that is what many school boards try to do on the ground that married teenagers will start sex discussions among unmarried schoolmates.

The thinking of William Radney, principal of the Escondido Union High School, from which Beverly Jean Goin was banned until she took legal action, is typical of many educators.

"The feeling we have," says Radney, "is that when a girl becomes married and assumes the relationships common to marriage, it might not be a good idea for her to associate with other impressionable teenagers because she might discuss her intimate relationships with them.

"I don't think," Radney continues, "that it's a good idea for teen-aged high school kids to be exposed to married teenagers. It would just stimulate more marriages among teenagers who are not prepared for marriage. What we're trying to do is to prevent and delay early marriages, because all available statistics prove that the earlier the marriage the greater the likelihood of its quick dissolution."

Just how valid is the assumption that youngsters whose marriage has been sanctioned by the law, the home, the church, and all the other forces of society will tempt their single colleagues into immorality?

PARADE questioned Beverly Goin after she had been re-admitted to Escondido Union High School. She said, "After I came back to school, a married woman,

Continued on page 6

Who Remembers the Mt. Lowe Trolley?

By Vera Williams

Sunday, September 6, 1959

DIMINISHING is the number of those who can remember the old, hair-raising, open trolley that used to climb to Mount Lowe.

A spirited account of a trip on the trolley is contained in "Southern California," copyrighted in 1898, the 10th volume of "John L. Stoddard's Lectures," owned by Mrs. Kathryn Jeffers, 206 Nieto Ave.

Florence Hoehn, World War II Army nurse, who has an apartment at the same address, pounced upon the old volume with joy.

Wrote Stoddard, world-traveler and lecturer:

"No visit to Pasadena would be complete without an excursion to the neighboring mountains, which not only furnish the inhabitants with water, but also contribute greatly to their happiness and recreation.

"FOR HAVING at last awakened to the fact that comfort and delight awaited them in the recesses and upon the summits of their giant hills, the Californians have built fine roads along the mountain sides, established camping-grounds and hostleries at several attractive points, and, finally, constructed a remarkable elevated railroad, by which the people of Los Angeles can, in three hours, reach the crest of the Sierra Madre 6,000 feet above the sea.

"Soon after leaving Pasadena, the trolley takes the tourist with great rapidity straight toward the mountain peaks . . .

"TO REACH their serrated crests the trolley car conveys us through a wild gorge known as Rubio Canyon, and leaves us at the foot of an elevated cable-road to ascend Mount Lowe.

"Even those familiar with the Mount Washington and Catskill railways, or who have ascended in a similar manner to Murren from the Vale of Lauterbrunnen, or to the summit of Mount Pilate from Lucerne, look with some trepidation at this incline, the steepest part of which has a slope of 62 degrees, and audaciously stretches into the air to a point 3,000 feet over our heads.

"Once safely out of the cable car, however, at the upper terminus we smile, and think the worst is over. It is true, we see awaiting us another innocent looking electric car by which we are to go still higher; but we are confident that nothing very terrible can be experienced in a trolley.

"THIS CONFIDENCE is quickly shattered. I doubt if there is anything in the world more 'hair lifting' than the road over which that car conveys its startled occupants. Its very simplicity makes it the more horrifying; for, since the vehicle is light, no massive supports are deemed essential . . .

"I never realized what it was to be a bird, till I was lightly swung around a curve beneath which yawned a precipice 2,500 feet deep, or

crossed a chasm by a bridge which looked in the distance like a thread of gossamer, or saw that I was riding on a scaffolding built out from the mountain into space.

"For five appalling miles of alternating happiness and horror, ecstasy and dread, we twisted round the well-nigh perpendicular cliffs, until at last the agony over, we

walked into the mountain tavern near the summit, and seating ourselves before an open fire blazing in the hall, requested some restorative nerve-food."

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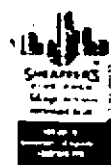
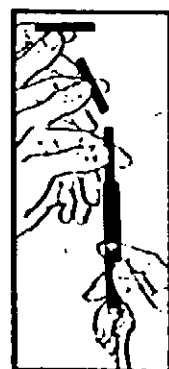
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TEENAGERS continued

Why today's great rush to early marriage?

some of the boys taunted me with dirty cracks. But my Dad said not to pay them any attention and they'd stop, and my Dad was right. There's been no difference between me and the girls."

Other married high school students interviewed by PARADE related much the same experience. Said Linda Sue Voss: "Whether a girl is married or not has nothing to do with sex discussions. There are lots of single girls in school who think and know more about sex and have more sexual experience than I will ever have. It's stupid to accuse a married girl of having sex on her mind more than a single girl. In that way you are penalizing marriage."

And yet when this reporter took a random sampling of student opinion at Escondido Union High School on the question: "Do you think married teenagers should be allowed in high school?" more than 90 per cent answered, "No, they should not."

The Same Dilemma

Said Jean Simbach, 14, "Once a girl is married she gets too mature for her old friends." Explained Clint Mercer, 15, "They can influence other kids too easily." Said Laurel Angus, 15, "I don't think they should be allowed in school because, after all, once you're married things are different."

When the question was reworded in this fashion: "If you get married tomorrow, do you think you should be banned from high school?" these same students said, "No." They called such a policy unfair. This same dilemma confronts educators.

How does one deter early marriage by removing the visible examples from high schools without penalizing or de-

priving the young marrieds of their just rights? In large cities, where many schools are available, you can segregate young marrieds but certainly not in smaller communities. And the way the marriage tide is running, it is entirely possible in the years to come that fully 50 per cent of the girls in the senior high school class will be married before their graduation.

What factors are causing this rush to early marriage? Experts attribute it variously to prosperity, the current ability of a young couple to support themselves, to insecurity, the draft, and the "romantic fallacy" in American life that overstresses love in all its forms.

Norman Ryder, sociologist at the University of Wisconsin, believes the trend represents a submission to conformity. "I fear strongly," he says, "that our young people today are afraid to be individuals, afraid to think for themselves, afraid to be nonconformists. And so, early marriage, which in a sense is a mark of achievement in the teen-age test area, tends to snowball, becoming the way to conform."

'On My Own'

What do the high school marrieds say themselves? Florine Williams of Fallbrook, Calif., who quit school at 16 for marriage, says, "Most high school marriages are caused by kids escaping from unhappy or difficult home situations. A second reason is pregnancies. There are always a number of girls who have to get married. And a third is just a wild feeling for independence. I come from a happy home, but I got married because I wanted to be on my own. I was too young to realize that marriage means less freedom for a young girl."

Movies dealing with problems of teenagers do well at box offices across the country

American-International Pictures, a production company specializing in such timely, provocative low-budget films as *Dragstrip Girl* and *Reform School*, recently released a motion picture entitled *Diary of a High School Bride*. The film, with Anita Sands (l. in picture at right) and Wendy Wilde, is aimed at the teen-age market, and is doing excellent business in all locations. It deals realistically with the problem of teenagers who are biologically prepared for marriage without being occupationally, financially, emotionally, and intellectually ready. Today's teenagers have developed their own particular morals, and in the process have isolated parents who find it difficult to communicate with them. When parents seek to exercise their prerogatives via discipline, their teenagers resent this and frequently escape parental supervision via marriage.

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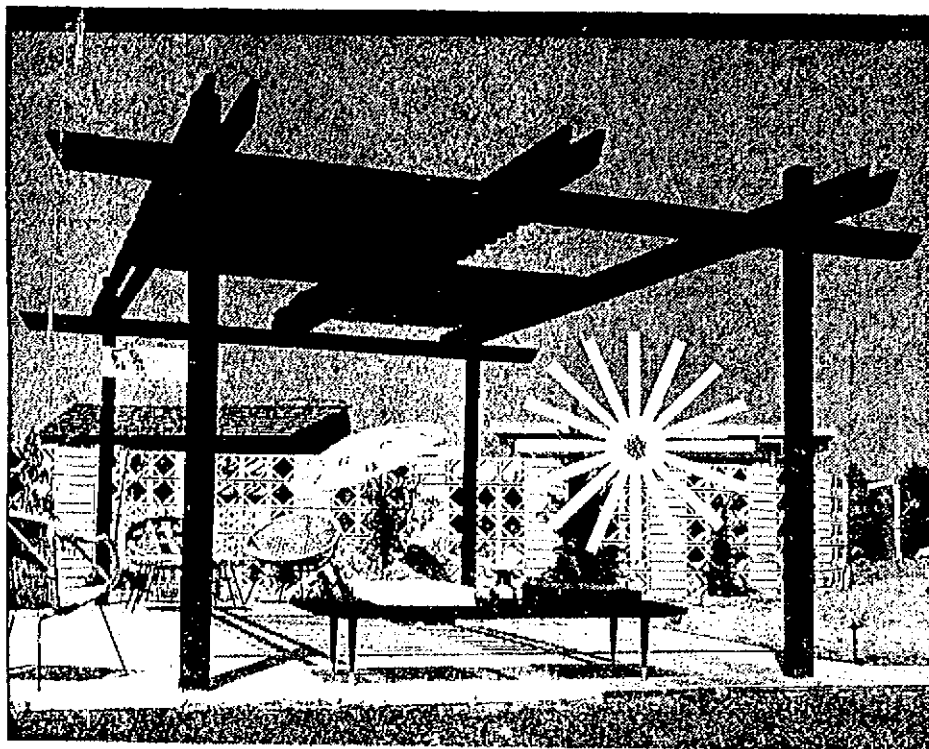
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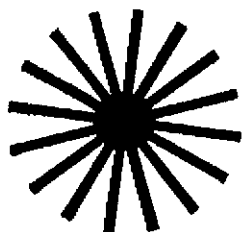
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Information Free

(Continued from Page 10) illustrating how the camel has served man.

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Reasons: prosperity, insecurity, the draft

that you have to surrender your individuality almost completely."

Other students questioned by PARADE explained the causes of young marriage in similar terms. "I couldn't stand it in school any more, and since Tom said he loved me, I said, 'What the heck!' ... We were both madly in love. Bill said he could support me. There was no reason for waiting... My parents used to nag me so much. They were constantly afraid I'd come home from every date pregnant. I got so tired I decided to get married... My parents were against marriage although Fred and I deeply loved each other. To force the marriage I got pregnant. After that they gladly gave their consent."

Dr. Edwin Patton, famed pediatrician, declares, "It is all a part of the modern romantic, almost hedonistic, philosophy. Kids feel that they have to live right now. They are not willing to defer or sublimate their feelings. Nowness is the keyword in their behavior."

"It so happens," Dr. Patton avers, "that nature is on their side in that the modern world is out of synchronization with many natural impulses such as the sex drive. We advocate continence and say it is harmless and that football and baseball are great sublimation sources. But the truth of the matter is that direct sublimation of the sex instinct is practically impossible and that continence for many youngsters is very difficult."

One school that has shown the way is Memorial High School in Pelham, N.Y. According to Dr. Carolyn Hewson, psychologist for the school system: "There are two things that the adult community can do about teen-age marriages. One is to discourage them when they seem unwise, as they often do;

the other is to help them work out if they nevertheless take place."

At Memorial High, school officials maintain an open attitude as regards high school marriages. They encourage a frank discussion, both at home and in school, of sex and marriage problems, so that youngsters will realistically be guided if they take the marital step.

"We need to be," Dr. Hewson maintains, "in a position to show young people that running away from difficult problems at home or school is seldom an answer... We need to be sufficiently open-minded to recognize that occasionally an early marriage is preferable to a dreadful home situation."

Second-class Citizens

Sociologists believe that high schools do not help young marrieds by expelling them from school, depriving them of an education, and limiting their occupational skills. They do not help them by treating them as second-class students and compelling them to feel that marriage is wrong, half-criminal, or a basic escape mechanism.

Authorities feel that schools help most when they accept married students without any special provisions and where they try to alter their classes, provide adequate home instruction, and prompt the married students to discuss their problems frankly and openly. As one school teacher in Oakland, Calif., so pithily puts it:

"A frank discussion of marriage by married youngsters who are going to high school and running a household is enough to discourage most kids. Only when you make marriage in high school a forbidden fruit do you heighten the desire to try it prematurely." ■

How to help your baby before he is born

Secret reason why babies get cross

How old are most new mothers?



Having a baby? Here's what you and your husband can do now to help make sure your newborn will be healthy and happy.

● See a doctor early. He'll get you started on a good diet—what you eat the first few weeks supplies the foundation for a strong healthy baby! All during pregnancy, a well-balanced diet is of utmost importance.

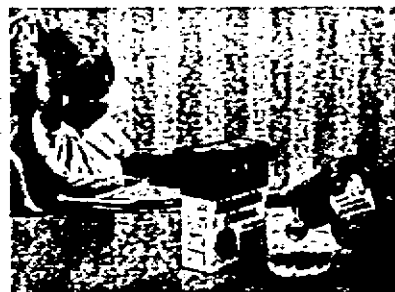
● Let your doctor—not your friends or relations—answer your questions. Remember that fathers have worries too! Talking with the doctor helps your husband under-

stand more about the physical and emotional aspects of pregnancy. Happiness plays an important part in your health and your baby's.

● Get further help free from Heinz authoritative new book, "The ABC's of Prenatal Care." Includes information on beauty care, exercise, diet, layette needs, the "RH factor," hospital pointers—plus hundreds of babies' names! For your free copy, send your name, address, expectant date and ages of older children to Heinz Baby Foods, Box 28, D-12, Pittsburgh 30, Pa.

● Add a party touch to baby's menus by occasionally topping his Heinz Pre-cooked Cereal with a spoonful or so of Heinz Strained Peaches. Delicious tree-ripened free-stone peaches, smooth-textured and lightly sweetened, make cereal real party fare. Treat baby to other tasty "cereal sundaes," too—just add any Heinz Strained Fruit to any of the 5 Heinz Cereals. All Heinz Cereals are enriched with active iron—extra easy to digest.

● When baby acts cross and you can't figure out why, maybe he's trying to master a new skill—such as rolling over or sitting up. After he succeeds, his sunny disposition will shine again!



● How do you compare "age-wise" with other new mothers? According to the latest vital statistics, the median age of first-time mothers is 22.2 years. When the second baby appears, it's 24.9 years, and 27.6 years at the third baby's birth.

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Redwood Empire Assn. Photo

Big and powerful Chet Shandel will enact role of legendary woodsman at Fort Bragg's return of Paul Bunyan festivity.

By Helen Smith

PAUL BUNYAN may be a beloved mythical person to most of the country, but to the lumbering section of California he is more than a legend.

Late every summer, over the Labor Day weekend, the Northern California coastal town of Fort Bragg becomes the mecca of the best all-round woodsmen in the United States and Canada who gather to pay homage to the master of their craft.

To make it even more interesting, Paul Bunyan literally assumes gigantic proportions in the person of one, Chet Shandel, whose grizzled countenance, barn door shoulders and sinewy muscles personify the outsize lumberjack of tall tales.

Shandel becomes the focal point around which the three-day Return of Paul Bunyan celebration evolves.

LUMBERING is a hazardous occupation. It entails tree topping, tree climbing, axe-wielding, chain sawing, log bucking, splicing and chopping. Top skill at any of these accomplishments can save a man's life.

The participants in the various events planned around the above categories know the danger involved. And so do the spectators who gather by the thousands to cheer their favorites, who are in all likelihood a member of the family, son, father or close relative.

As the flags flutter in the breeze and the band plays a suitable fanfare, perhaps the most spectacular event is the speed tree climbing. The ascent is made with calked boots, knee spurs and a thick rope. The rope encircles the tree and with a series of deft whipping motions — plus the agility of a cat, the contestant reaches the top—if his rope doesn't slip and if his spikes hold. The poles reach 90 to 106 feet into the air at the ex-

hibition site—a long way to fall.

DANNY SAILOR, debonair, derby-wearing clown last year arrived from his home in British Columbia just in time to win this, event. He was clocked at 22.5 seconds to scale a 90-foot pole. He is a favorite of the crowd, frequently poising atop his precarious perch to do limbering up exercises—adding to the suspense and daring of the feat.

Chain saws are carried to

the tops of trees for the chain saw cut. A routine part of lumbering in the quiet forest here, with speed counting along with skill, the event is spine-chilling to watch.

All attention is not centered on speed climbing, however, as records and near-records are made or broken in the other four events.

THESE AND the winning times are hand saw bucking—two minutes, 26½ seconds; chain saw bucking—one minute, 10½ seconds; log speed

chopping — 36 seconds; and axe throwing—22 points.

When the three-day celebration is over the performers again become just what they are, top woodsmen plying their trade in any one of the vast lumbering operations in California and the Pacific Northwest.

For just a brief time their job holds glamour. The rest of the year they live on familiar terms with death every day—with Paul Bunyan, perhaps, looking on with a paternal and protective eye.



Photo by Paul C. Smith

Lumberjack, with knee spurs, calked boots and stout rope, starts speed tree ascension in Fort Bragg's celebration.

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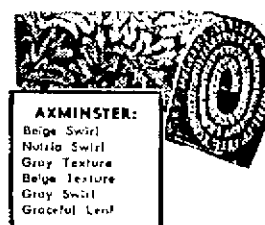
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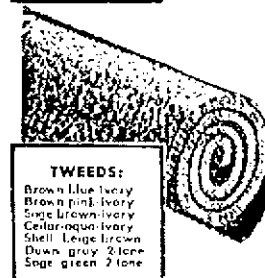
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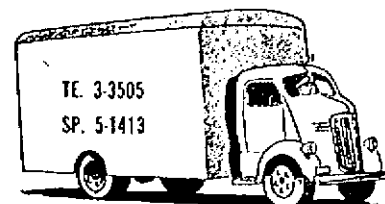
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Who is this man? He looks like an ordinary pedestrian—but he has an important paper for the President

IT'S PAYDAY AT THE WHITE HOUSE

by **BILL KREH**

WASHINGTON, D.C. On the last working day of each month, a tuck-faced Irishman named Timothy Patrick O'Sullivan places two green cardboard Government checks inside a small brown notepad and leaves his office in the Treasury Dept. Annex. He walks briskly across Madison Place, crosses Pennsylvania Ave., and strides up to the east entrance of the White House.

Usually the uniformed guard waves him through the gate. Sometimes he has to show his pass. From the gate he walks to the office of President Eisenhower's military aide, Col. Robert L. Schulz.

The colonel is expecting him. "That time of month again, eh, Tim?" Colonel Schulz smirks as he signs his name neatly in the brown book.

A Quick Handshake

There's a quick handshake and O'Sullivan starts back to his office. He has a little extra bounce in his step because he's just performed the most unusual and satisfying part of his Government job.

He's paid the President of the U.S. his salary for the month.

It's been up to O'Sullivan to deliver the President's pay personally since early 1958. That's when he became chief of the periodic payments branch of the Treasury Department's Washington regional office. By tradition, the man who heads that branch is the one who delivers the chief executive's pay.

The President gets his pay each month

in the form of two checks. One is for one-twelfth of his yearly salary of \$100,000. The other is for one-twelfth of his \$50,000 a year expense allowance. Together they total \$12,500.

Both checks are taxable and, like all salaried workers, the President has income tax withheld. Officials won't divulge exact amounts, but if only the minimum is deducted the checks amount to \$6,688.86 and \$1,333.34 each month.

Payday for the President usually begins shortly after 9 a.m. on the last day of the month. If this falls on a Saturday or Sunday, he's paid the Friday before.

O'Sullivan goes to the office of his boss, Lawrence Levy, director of the regional disbursing office. The two checks—they're just like any standard Government check—and the brown receipt book are taken from Levy's safe. The men make one last verification of the date and amounts. Then O'Sullivan leaves for his important 200-yard walk to the White House.

A modest man (few of his friends know of his monthly visits to the White House), O'Sullivan says his short walk always has been uneventful. If it's not raining, he carries the receipt book in his hand, with the checks tucked neatly within its pages. If the weather is bad, he holds it inside his coat.

"I don't think anyone would have the nerve to try to cash a check made out to the President," O'Sullivan chuckles. "But I still don't take any chances. I keep a good grip on that book all the way."

The President doesn't see his checks until later in the morning, when Colonel

Schulz takes them to the President's office, along with whatever other documents he may have ready for Ike's signature. The President takes a quick look at them, flips them over, and scrawls "Dwight D. Eisenhower" across the back. If the President's out of town, the checks usually are put away until he returns.

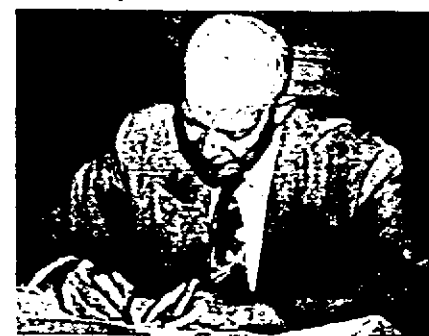
Ike 16 of his predecessors, President Eisenhower keeps his bank account at the Riggs National Bank, across Pennsylvania Ave. from the White House. And like most of his predecessors, he doesn't do his own banking. That's left to Colonel Schulz.

Harry Truman once decided, shortly after he became President, to go to the bank himself. He left his office and walked across the street to Riggs unannounced, and it took the police nearly an hour to straighten out the traffic jam. He never did it again.

Lincoln's Paychecks

Abraham Lincoln probably was the last President to do his own banking. And he didn't do a very good job. Riggs' records show he was overdrawn several times—mainly because he would stuff his salary warrants into his desk and forget about them. When reminded—usually by his Secretary of the Treasury—he would put them all into his hat and walk to the bank to deposit them.

Colonel Schulz makes two stops on the President's payday. The first is at Riggs' main branch, where he fills out a regular deposit slip and takes it to a teller, sometimes standing in line. He deposits one check to Ike's account there.



Once a month, his paycheck is included among the papers submitted to President Eisenhower for signing.

Then he takes a short ride up Connecticut Ave. to the Dupont Circle branch of Riggs Bank. There he deposits the other check to the account of Mamie D. Eisenhower. While Ike was in Europe, Mamie kept her account there, and she steadfastly refused through the years to switch.

The systematic way Ike is paid is in vivid contrast to the way Presidents used to draw their salaries. Before 1913, Presidents were paid in a haphazard manner.

George Washington's salary account stayed in a snarl most of the time. He refused to take any salary, asking to be paid for expenses only. In fact, when he was inaugurated no one knew what the salary would be. Congress didn't decide on \$25,000 until the next September.

Washington drew expense advances for eight years. When totaled, they amounted to nearly \$197,000—just \$1,000 less than his salary would have been.

Thomas Jefferson started the practice of taking the salary in equal monthly installments.

Technically these were advances, and a President's pay account wasn't closed out until the end of his term.

In 1913 this was changed by a decision to close out the chief executive's salary account on a monthly basis. This system still is followed—although now here in law does it say it must be. The Comptroller General issues a "certificate of settlement" with the President each month for his salary.

Such a certificate is drawn up about the 20th of each month in the office of Lawrence Denney, director of the claims division in the General Accounting Office. It reads: "Dwight D. Eisenhower, the White House, Washington, D.C. This certifies there is due from the United States to the above-named claimant, payable from the appropriation indicated, the sum of \$12,500 on account of compensation as President of the United States, from..."

This certificate is delivered to the Commissioner of Accounts in the main Treasury Department building. A voucher for each check is prepared by Roger E. Smith, the budget and fiscal officer of the Bureau of Accounts. From then on it's up to regional director Levy.

Levy's office makes up a progress sheet from the vouchers and schedule of payment. These become just some of the many thousands being handled that day. A clerk takes two blank checks and feeds them into an IBM machine, which punches a set of tiny square holes in them. The checks then go to an "interpreter" machine, which translates the punch holes into amounts.

No Special Handling

The checks, still unsigned and unaddressed, and their documents go into a pile awaiting the next step—filling in of the payee. Any of a dozen typists may type: "Dwight D. Eisenhower, the White House, Washington, D.C."

Another worker verifies the name and amounts—the same as she would do no matter to whom they were made out. Finally they go into an automatic signing and dating machine, where the date and signature of J. F. Cannon, the Treasury's chief disbursing officer, is imprinted. The finished checks are put inside Levy's gray, 2 x 4 safe until the President's payday.

The routine is the same each month with one exception. Tucked into the receipt book with the January checks is the President's W-2 form, showing salary paid and taxes withheld.

The plain brown receipt book has been in use since 1951. First entry was made on May 31, 1951, for Treasury Check No. 12515072 to Harry S. Truman and signed for by William D. Simmons, veteran receptionist in the White House lobby. Ike's first check, No. 18940195, was signed for by Colonel Schulz on Jan. 30, 1953, just ten days after his inauguration.

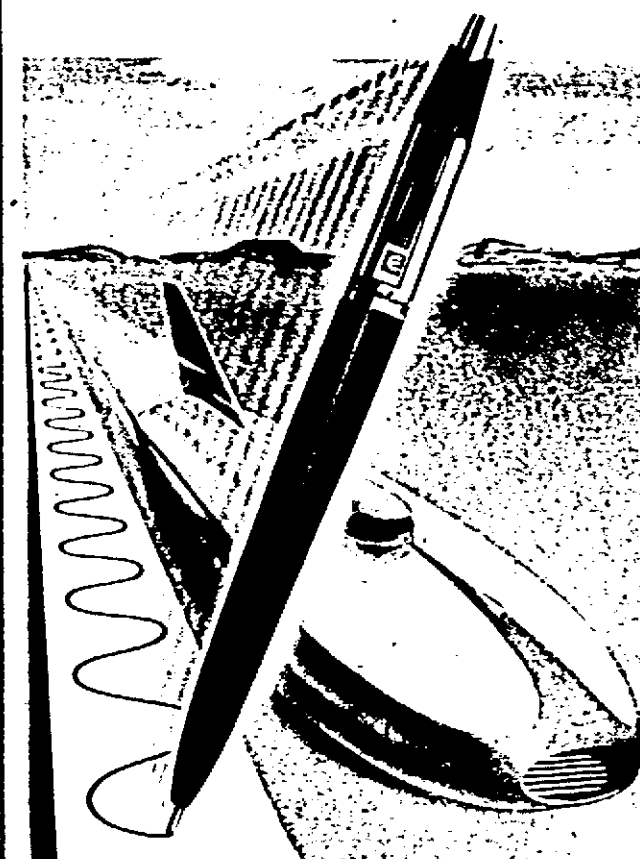
And there's one entry that almost didn't make it on schedule. It's for Treasury Check No. 16631695, dated June 30, 1958. That was the one and only time that O'Sullivan slipped up.

"It was right after I became chief," he explains, "and I'd become so busy learning other new duties that I forgot the day of the month."

"About noon my phone rang. It was the White House. I squeaked out a quick 'Yesir' and broke all track records for the 200 yard dash. You know, I haven't had to be reminded to pay the President since."

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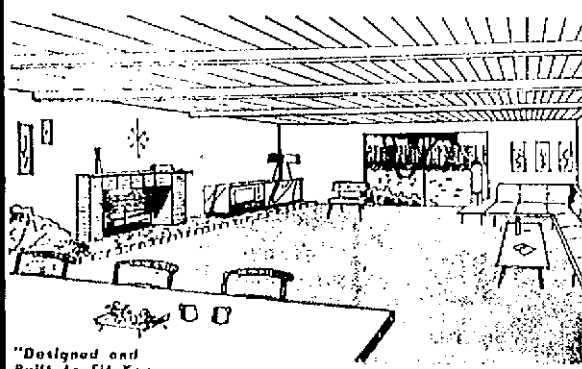
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BOOK REVIEWS

A Human Noah's Ark

LIKE the mustachioed little doctor in television's "Gunsmoke," Dr. Joseph H. Peck, now 74, once attended the sick and patched up the maimed on the American frontier. His was the Deep Creek country which lies on the western border of Utah, a land which lived up to the judgment of Washington politicians as being worthless for anything except the propagation of coyotes, rattlesnakes and lizards.

But looking back on those days when he had just finished his internship, Dr. Peck finds that despite hardships and privations they were good days, and from his ranch near Sacramento he writes about them fondly in "WHAT, NEXT, DR. PECK?" (Prentice-Hall, \$3.50).

The doctor's experiences began with a telephone call from the chief surgeon of the Western Pacific Railroad. He wondered if Dr. Peck might be persuaded to give up his practice to attend to the medical needs of a railroad construction gang, at \$1,000 a month.

During the next two years Dr. Peck served the railroad, later began a practice in the mining camp of Gold Hill, and finally was appointed medical supervisor of the Gosiute Indian Reservation. In his Model T "burro" he roamed the desert healing the sick and also smoothing the rough edges of romances. He numbered among his patients, friends and neighbors the skid row refugees constructing a railroad; Mamie, a madam who, he learned, wanted what most women want—a heated bathroom; prospectors and small shopkeepers who were veterans of mining camps from Tombstone, Ariz., to Goldfield, Nev.; ranchers and cowboys, and a tribe of primitive Indians. He called them a "human Noah's ark."

There is both humor and pathos in Dr. Peck's experiences. But recounted by his crisp pen, they are great reading.

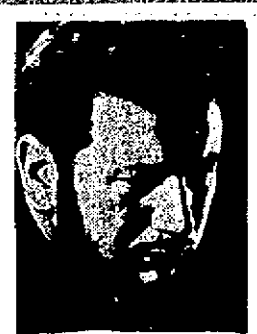
"OIL PAINTING—TRADITIONAL AND NEW" by Leonard Brooks (Reinhold, \$7.95): The weekend painter's way of thinking and seeing have changed greatly in the last 50 years but, like the amateur artist at the beginning of the century, he must make a start somewhere when he faces brush and palette. That is where this book, authored by an illustrious North American painter, comes in: it contains many of the basic techniques which, Brooks points out, are as fundamental as words are to a writer. Each is directed to help the student as much as his talents will take him, to that elusive goal called "creative painting." Everything is here, from selecting the basic outfit and colors for the palette to choosing a basic form

and developing a theme to a finished picture. One chapter is devoted to new media and techniques. There are many helpful illustrations, some in full color.

"THE CASE OF THE RUNNING MAN" by Christopher Bush (Macmillan, \$2.95): William Weddall looked like Joseph Conrad but that did not save him as he plunged from a window to his death; and it was no help to Travers, of the Broad Street Detective Agency, when he started looking for a man who might have given Weddall a push—a man seen running from the scene after Weddall fell. Art and antiques, a Negro chauffeur with enough money to ask for an investigation, a man with a scar on his face, an unsavory nephew of the dead man, and a would-be blackmailer figure in this whodunit before the last trump is played. It is Bush's 52nd detective yarn.

"HORSE HEAVEN HILL" by Zane Grey (Harpers, \$3.50): The scene is Washington state when wild horses ranged the wide open spaces by the thousands and, while the action centers around a giant roundup of the mustangs, much of the book is concerned with a young rancher's falling out of love with his fiancée, and into love with the fiancée's cousin who has come from Idaho to live with her. This is the 60th Zane Grey novel, and still others are promised by the publisher. To date, the amazing Grey's novels have sold 34,050,440 copies in the United States alone.

"THE NATURE OF MAN AND HIS GOVERNMENT" by Robert LeFevre (The Caxton Printers, Ltd., paper \$1): What is the nature of man? What is the nature of the institution called "government?" LeFevre answers both questions at length and then points the way whereby he thinks Americans may unite in a voluntary and effective philosophy of government.



PETER USTINOV

If you have seen Peter Ustinov on TV, doing an imitation of a German general or a French sports car, you probably have concluded that he is quite a guy. And so are his short stories—eight of them—which appear in "ADD A DASH OF PITY" (Atlantic, Little-Brown, \$3.75). Polished and urbane, tightly woven, written in narrative form and introducing characters as strange as any you'll find in fiction, these stories measure up to what you'd expect from this unusual man of the world.

that the makers of the Declaration of Independence dreamed about.

PAPERBACK originals (first time to appear in book form) just issued: "Black Rock Valley," a novel of the Old West of U.S. Calvary days, by S. E. Whitman (Ballantine, 35c); "None But the Lethal Heart," in which a torrid blonde is the private eye, by Carter Brown (Signet, 25c); "Wake Up With a Stranger," a novel of three men and a young career girl, by Fletcher Flora (Signet, 25c); "Corruption City," a tough novel of hoods by Horace McCoy (Dell, 25c); "Air Force," six short stories of supersonic fighters and manned earth satellites, by Frank Harvey (Ballantine, 35c); "Frontier," a story of the Old West by MacKinlay Kantor (Signet, 35c); "Seed of Light," a strange science-fiction tale by Edmund Cooper (Ballantine, 35c).



JOHN GUNTHER, who has exposed the "inside" of practically every country in the world, takes his readers to the mysterious land of Pygmies, giants, and strange animal and bird life in "MEET THE CONGO AND ITS NEIGHBORS" (Harper's, \$2.95). In his usual able and entertaining style, Gunther makes a real adventure out of it, even going to Mt. Kilimanjaro, made famous by Ernest Hemingway in his "The Snows of Kilimanjaro." While meant for young readers, here's a choice travelogue and geography lesson for adults, too.

Road Signals Need Standardizing

By Shirley and Bob Sloane

ONE of the matters that invariably leads to confusion, traffic tickets and sometimes accidents, is the vast variety of road signals and markings throughout the country. Though uniformity has been the trend, there are still far more discrepancies than similarities in stop lights, warning signs and the like, particularly through towns and cities.

Lights alone are enough to give all but the toughest veterans a nervous breakdown—or at least get them lost.

An Oklahoma driver was arrested in Connecticut not long ago for driving through a green-lighted toll house because, he told police, "a green light means 'go' where I come from." It does every place else, too, except at toll houses—where it means that that particular lane and toll house is open for business. The red-lighted one is closed or open only for traffic from the other direction.

Massachusetts has regular three-eyed traffic lights, identical in appearance to the ones with three colors which sometimes startle unfamiliar drivers by blinking only a steady red, amber or green.

They all mean the same thing—"go"—although they indicate the range of safe speed.

IN NEW YORK CITY'S maniacal traffic there are no amber lights, which in itself is enough to terrify the cautious. Lights change almost instantly from red to green or vice versa.

To make things worse, most New York drivers proceed for several seconds after the light has turned red and start up several seconds before it turns green and they expect the drivers in front of them to do likewise.

The general effect is a chaotic one. Nobody pays much attention to the rules. Traffic officers frequently disregard the lights at intersections and wave drivers through or stop them, according to their own concepts of how to keep traffic moving.

In New England and old cities in other parts of the land winding streets and nightmarish multi-cornered intersections are found, the directional signal strives to make some semblance of order out of traffic.

THE DIRECTIONAL signal is a hydra-headed spotlight

which almost always petrifies drivers who have never seen one before. In addition to the three conventional lights it has green arrows which point traffic in as many different directions as the intersection branches into.

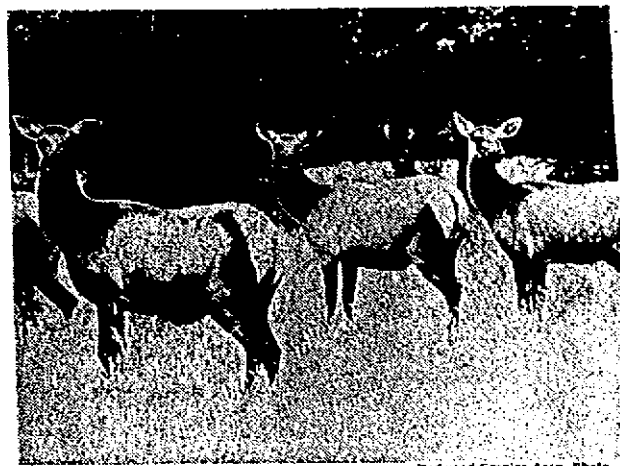
Sometimes traffic will be permitted to go sharply right only, while cars from the other direction go diagonally right and sharply right, or some such combination. You have to cool your heels until you get an arrow that suits you—right, diagonally right straight, or left.

Each light is necessarily short. In a line of traffic, consequently, you may have to sweat out two or three changes until you get near the front of the line and can get moving fast enough at the change to beat the short light.

If you are one of those not familiar with this kind of contraption, you should bear in mind that it is absolutely essential that you be in the proper lane to go in the direction you want. If you're out of place you'll be out of luck. If there's a cop on duty, you'll have to go in the direction called for by your lane whether you like it or not.

First cousin to the directional signal is the delayed signal, a subtly devilish device which, on turning amber for the cross street, leads the driver to think it will shortly turn green for him. It does—but only for the cars facing him.

Shirley and Bob Sloane will be happy to help readers with their travel problems. Address them in care of Southland Magazine, Independent, Press-Telegram, 6th and Pine, Long Beach 12, Calif. All will be answered as soon as possible but those sending stamped, self-addressed envelopes will get preference.



Redwood Empire Assn. Photo

Cow elk boss the bulls (and the ladies probably will approve). This is part of herd at Prairie Creek State Park.

Where Females Rule

IN PRAIRIE CREEK Redwoods State Park, one of many in the Redwood Empire of northwest California, is a herd of elk where a bull may weigh up to 1,000 pounds but, despite his poundage, take orders from a much smaller cow.

Joseph H. Harn, summer naturalist at the 10,000-acre park, has observed the habits of Roosevelt Elk, named in honor of Theodore Roosevelt, and reports that the females are the recognized leaders of the herd.

The bulls are full of bombast and fight during the mating season in September and October, and it is an awesome sight to watch them in combat for the cows of the herd.

While not drawing any analogies, Harn points out that the bulls bugle throughout the year but are particularly resonant while trying to impress the cows. The cows, he explains, bark, blat, and squeak in all seasons.

HARN ESTIMATES that about 450 elk range the Humboldt County area at some time during the year. One

herd of 32 animals may often be seen near the entrance to the park, about 6 miles north of Orick. Thousands of tourists, traveling over the nearby Redwood Highway (US 101), catch glimpses of this herd.

While the big elk appear docile, Harn warns they are wild animals and should be respected as such.

At one time Roosevelt Elk (*Cervus canadensis roosevelti*) ranged as far south as the Golden Gate. Now, however, they range no farther south than Big Lagoon, about 10 miles south of Orick.

For further information about Redwood Empire attractions, write to the Redwood Empire Assn., 46 Kearney St., San Francisco 8, Calif.

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AROUND THE WORLD WITH

DELAPLANE

PARIS

"We have heard you can adopt a child in Ireland. Must you be Catholic?"

YOU do NOT have to be a Catholic. But adoption in Ireland is no longer as easy as it was. The government is against adoption of Irish children by foreigners since the big rush on them by Americans a few years ago.

Here is the latest on adoption of children in Europe (I get this from an American family who has adopted three from different countries): Austria, one of the best possibilities. Greece, also good. Spain, possible but the government red tape is very difficult.

France, Germany and Denmark, formerly with a surplus of children for adoption, no longer encourage you. Italy has a surplus of the children but a strong state and church feeling against outside adoption.

How do you do it? This American family suggests: "Start right at the bottom. Ask a consul or a tourist representative. Then you work your way up to the correct place. The rules are constantly changing. What worked last year may not be true this year. But—if you want them

badly enough—you will get them."

"... an inexpensive but gay place in Europe this fall."

AMERICAN correspondents are so high on Copenhagen, I went over for a few days. They are absolutely right. This is a little Paris—but at cut-rate prices. My good room was \$3 a day.

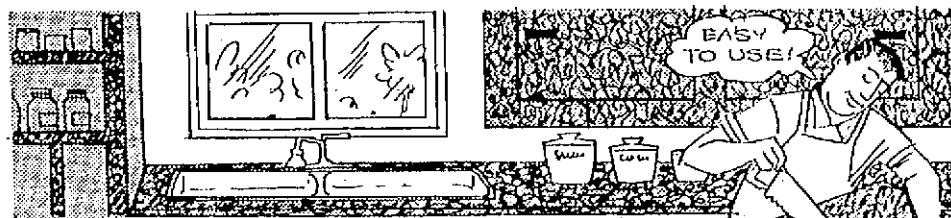
This town is bright, light, charming and full of music. Don't overlook the Austrian Tyrol in the winter, either.

Especially good for unmarried people. There is no place like a ski resort or a beach resort for Boy Meets Girl.

Rates are cheaper before Christmas in the "low" season: About \$5 a day should get you a good room and two meals. After Christmas in the "high" season it may go up to \$7 or \$8.

Stan Delaplane, Southland Magazine's roving correspondent, will answer your questions on travel (no phone calls) from his own experiences in making reservations, changing money, locating restaurants and battling foreign languages. Make the question specific. Send stamped and addressed envelope to Stan Delaplane, Southland Magazine, Independent, Press-Telegram, 6th and Pine, Long Beach 12, Calif.

SPECIAL PURCHASE SHIPMENT



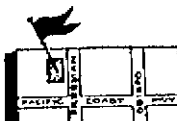
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Ham or peanut butter in cornbread squares	Carrot sticks Sweet pickles	Applesauce	Cream of celery soup	Gingersnap and ball of cheese
Cold roast meat sandwich (from Sunday's roast); pickle relish	Cucumber sticks Green pepper strips	Small orange	Milk	Jelly doughnut
Egg salad sandwich (lettuce packed separately)	Radish roses Celery curls	Wedge of blueberry pie	Cream of tomato soup	Crossword puzzle
Oven-fried chicken; bread and butter sandwiches	Stuffed celery Scallions	Fresh fruit cup	Milk	Frosted brownies
Tuna salad sandwich (lettuce packed separately)	Small tomato	Cluster of grapes	Chocolate-flavored milk	Sugar cookies

Plan a week of Pack-It lunches

by BETH MERRIMAN *Parade food editor*



Today's lunch box is a smart accessory, socially acceptable everywhere. It travels to office, school, and shop, aboard planes, trains, cars, and boats. As a result, packing a meal has become a daily chore in many homes, a never-ending problem that taxes imagination and ingenuity. And she who must pack needs help.

I found one source of aid on a recent visit to my friends at the American Institute of Baking in Chicago. They're busy with a big project of Pack-It meals: Bright ideas for a kitchen Pack-It corner, a workable pattern for the finest in Pack-It meals, and a host of inspirational food ideas that should fit this pattern.

Back in New York, in PARADE's test kitchen, following the Institute's pattern, we developed a full week of Pack-It meals for our readers. The chart above is the result. You can see how easily it works out in the picture at left, which shows Thursday's Pack-It lunch. Use the chart as a guide, along with these helpful hints:

Pointers for Packers

Use soft butter or margarine for spreading on sandwiches; spread evenly, crust to crust.

Wrap lettuce and other crisp sandwich additions separately.

Use a variety of breads (enriched white, whole wheat,

rye, cracked wheat, French, raisin, buns, hard rolls, etc.).

Be generous with fillings; spread evenly, crust to crust.

Use flavor accents in fillings: minced onion, chili sauce, ketchup, pickle relish, mustard, lemon juice, etc.

Wrap each sandwich separately. Label sandwiches that are to be frozen.

Pack heavy foods on the bottom of the lunch box, sandwiches next, dessert on top. Fill vacuum bottle at the last moment. Don't forget the salt and pepper.

The Pack-It Corner

Organize a place in your kitchen, near the refrigerator, bread box or bread board, to store:

Non perishable pantry shelf foods and seasonings

Sharp knives and saws

Flexible spatulas for spreading

Mixing spoons and forks

Small bowls

Measuring spoons and cups

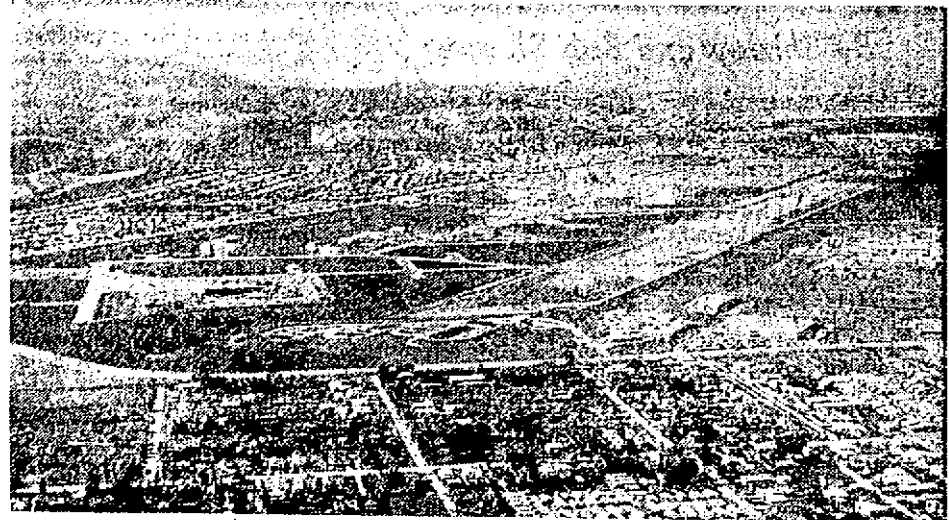
Wrap and pack materials (aluminum foil, plastic film wrap, waxed paper, etc.) and containers of paper or plastic, together with covers.

Disposable drinking straws, paper napkins, and paper and plastic spoons and forks.

FROM PARADE'S TEST KITCHEN

WINGS OVER THE SOUTHLAND

Torrance Airport Hosts a Party



Visitors arriving by plane for Torrance Municipal Airport's open house celebration next Saturday will be greeted by this view of field from Lomita approach. The airport entrance for automobiles is on Pacific Coast Highway west of Crenshaw Blvd.

Joe Doss, Torrance Airport commissioner, helps Betty Baker, 17, from Bellanca Cruisemaster, after her first plane ride. Miss Baker is one of beauties led by Sharon Smith, "Miss Airport Day," who will reign at airport fete next Saturday.

By Herb Shannon

FREE plane rides hourly for lucky spectators will be one of the many attractions at Torrance Municipal Airport's second annual "open house" celebration next Saturday.

In celebration of its eighth year of commercial operation, the bustling air field at Pacific Coast Hwy. and Crenshaw Blvd. has been scheduled for a full day of displays, demonstrations and other events of interest to the air-minded.

Highlighting the program is a 210-mile Handicap Dash for stock planes of 65 to 300 horsepower. The race is limited to 30 aircraft which will take off from Torrance at noon, round a marker at the halfway point in Warner Springs and return.

TROPHIES FOR the first three winners will be presented in ceremonies at 5 p.m. by 17-year-old Sharon Smith, "Miss Airport Day."

Displays of commercial, private and military aircraft will include the mockup of the Air Force's X15 rocket ship, complete with ejection seat and space suit of the kind worn by America's first pilots of the out-of-this-world age, according to Joe Doss, airport commissioner and general chairman of the celebration.

"We also expect to have the world's largest air freighter, the Douglas C133 Cargo-

master, made in Long Beach," Doss declared. "Other military displays will include fighters and helicopters."

EXHIBITS ALSO will be prepared by the 40 aviation firms now leasing quarters at the air field, Doss said.

"The number of industries on the field now illustrates the growth here in the last two years," the Airport Day chairman pointed out. "We had about half that many in 1957."

Doss could have added that the development of Torrance Airport into a full-fledged-tower-controlled field is all the more remarkable considering that it was nothing but an abandoned P38 fighter strip eight years ago.

Built on a former vegetable patch during World War II as part of the nation's defense against surprise air attack, the air strip was populated only by rabbits in April 1951 when "Slim" Kidwell, Bellanca Aircraft distributor, moved his operation in from the old Central Airport north of Compton.

"We brought in the hangars, the motel and the restaurant on wheels," recalled Kidwell, still a key operator at the airport. "Probably put a couple of acres under roof the first day."

INSTALLATION OF the Federal Aviation Agency control tower in April, 1958, crowned the efforts of the airport boosters with official recognition.

All leading makes of private aircraft will be represented in other exhibits at Saturday's observance, Doss said. The air rides, given by the Hi-Shear Rivet Tool Co. in a Cessna 182 which was entered in the recent Powder Puff Derby, will be given on

the basis of hourly drawings to persons attending the air show.

"Like admission, events and official programs, the air rides will be absolutely free," Doss added.

The Torrance Chamber of Commerce is cooperating with the city and airport commission in sponsoring the Airport Day event.

Sponsor of the Warner Springs Race is the South Bay Exchange Club, under the chairmanship of Emory Stromberg.

AIRLINE SCHEDULES

Scheduled departures from Long Beach Municipal Airport:

AVAILON AIR TRANSPORT—Eight flight daily by amphibian planes to Avalon Bay, Catalina Island, Long Beach at 8, 9, 9:30, 10:30 a.m.; 2, 4, 5, and 6 p.m. Return flights from Avalon 8:30, 10 a.m.; 2:30, 4:30, 5, 5:30 and 6:30 p.m. Also flying boat flights 10:20 a.m. from Pacific Landings; return from Avalon 4:40 p.m.

CALIENTE 5-10 FLIGHT—Round trip to Aqua Caliente race track via Fast Way Air Taxi DC3 transport to San Diego every Sunday, leaving Long Beach at 9:30 a.m. and returning at 6 p.m.

CATALINA CHANNEL AIRLINES—Eight flights daily to Pebble Beach, Catalina Island, with free limousine service to Avalon. Departures by amphibian planes at 8, 9, 10 and 11 a.m.; 3, 4, 5 and 6 p.m. Return flights on the half hour following each trip to the island.

DEL MAR TRACK SPECIAL—Flights Monday through Saturday at 11:30 a.m. by Fast Way Air, Inc. DC3 transport to Del Mar airstrip for duration of summer race meeting. Return flight on last race.

LAS VEGAS HACIENDA—Flights to Las Vegas, Hacienda Hotel, 6:20 p.m. daily except Friday; 1:20 a.m. Monday through Friday; additional flights 12:20 p.m. Sunday; 4:20 and 8:40 p.m. Friday; and 8:40 p.m. Saturday.

PACIFIC AIR LINES—Three flights daily by land transport planes from Long Beach Municipal Airport to inland airport, Santa Catalina Island, Long Beach at 9 a.m., 11 a.m. and 6:35 p.m. Return flights arrive at Long Beach at 9:42 a.m., 4:52 p.m. and 7:52 p.m.

UNITED AIR LINES—One north and one southbound flight daily. Flight 251 leaves 2:55 p.m. for Los Angeles and connecting flight to Coach flight to Burbank. San Joaquin Valley cities, San Francisco and Oakland. Flight 279 leaves 10:34 p.m. for San Francisco, Coach flight from Seattle, Portland, San Francisco and Los Angeles.

WESTERN AIR LINES—Two north and one southbound flight daily. Flight 728 leaves 7:35 a.m. for Los Angeles, San Francisco and Seattle; no transfers. Flight 602 leaves 8:40 a.m. for Los Angeles and transfer to Coach flight to Burbank. San Joaquin Valley cities, San Francisco and Oakland. Flight 779 leaves 10:34 p.m. for San Francisco, Coach flight from Seattle, Portland, San Francisco and Los Angeles.

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QUICK MEAL IDEAS

from the
Betty Crocker
Kitchens

QUICK!

Hamburgers Tossed Green Salad
French Fried Potatoes
Iced Tea Gingerbread 'n Whipped Cream

BETTY CROCKER GINGERBREAD MIX—It's quick 'n easy to bake up spicy, tempting gingerbread. All you do is add water, mix and bake. Serve warm or chilled with whipped cream.



COOL!

Sliced Roast Beef
Quick Bread Sticks Fresh Fruit Salad
Milk Boston Cream Pie

BETTY CROCKER BOSTON CREAM PIE MIX—Make the filling and bake the cake in the cool of the morning. Later, fill and frost the Boston Cream Pie. Then chill until serving time.



PRETTY!

Grilled Hot Dogs 'n Cheese Potato Chips
Carrot and Celery Sticks
Iced Coffee Orange Pudding Cake

BETTY CROCKER ORANGE PUDDING CAKE MIX—Tangy orange flavored cake baked in delicious orange pudding sauce. Pop in the oven while you eat dinner. Serve while still warm.



EASY!

Chive Omelet
Chopped Spinach Sliced Tomatoes
Lemonade Brownies

BETTY CROCKER BROWNIE MIX—Chocolatey-good brownies—the kind your family loves. Make 'em chewy and fudgy or light and cake-like. They bake just minutes to mix and bake!



Make all your desserts homemade fresh,
homemade wholesome, homemade good!
"We guarantee every mix we make for you
will come out homemade perfect!"

Betty Crocker 

HINTS from the Betty Crocker Almanac

Here's a brand new dessert from Betty Crocker: Caramel Pudding Cake Mix. Moist, tender cake and luscious caramel pudding. Topped with whipped cream or ice cream it's an exciting, delicious new dessert.

©PERFECT! Yes, every mix we make for you is guaranteed to come out perfect, or send the box top with a letter describing your baking to Betty Crocker, Box 200, Minneapolis 40, Minn., or a General Mills unit and back package card.



Capt. Eddie Rickenbacker [center], head of Eastern Air Lines, congratulates Donald W. Douglas Sr. [right] and Ken G. Farrar, general manager of Long Beach Douglas plant, on production of the DC8 Jetliner. Eastern has ordered 16 of the craft.

AIR CLUB CALENDAR

FIRST RESERVE SQUADRON of the Air Force Assn. meets each fourth Friday evening at Clouds Restaurant, Long Beach Municipal Airport Administration Building. Cocktails at 7 p.m., dinner at 7:30. For information, contact Glenn Miller, commander, 3927 San Anselmo Ave., Long Beach 5.

NINETY-NINES, INC., Long Beach Chapter, meets fourth Tuesday each month. For information contact AWTAR office, GA 7-6776.

AIR BIVOUAC to Rabbit Dry Lake Sept. 19 and 20. Derby Flying Club of Compton Airport. Spot-landings, other contests, camp out, good food. Food furnished and everything needed, except each person to bring own sleeping equipment. Open invitation. For reservation contact: Tosca Transolini, secretary, 315 W. Magnolia Ave., Compton, or Ferrel W. Smith, 12082 Chianita St., Los Alamitos, GE 14964.

ICARIAN FLYING CLUB. Annual membership dinner, Sky Trails Restaurant, Wednesday, Sept. 9.

SEND YOUR Air Club Calendar Information for free publication in this column to Dorothy Bower, care Independent Press-Telegram Aviation Section, or call LIE 5-161, Ext. 212. By mail, one week before desired publication.



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Wing Tips

By DOROTHY BOWER

FIVE WEEKS of diligent labor, at the Aviation Education Workshop, sponsored by the Long Beach State College, saw the completion of the J-3 Cub.

Jay Ackerman, A&E instructor, supervised teachers in the building of this plane. Construction of the craft began with a rebuilt 65-horsepower Continental engine, and all the necessary parts which would combine to make the finished J-3.

The project was completely successful. The teachers and other educators who participated in this project had never accomplished a similar feat. Personal achievement and enthusiasm was evident with the success of the project. On the final day of the workshop, Jay actually flew the little cub, as an official stamp of approval on the group endeavor.

We were present for the Ladies' Day panel, and the enthusiasm of all 215 teachers was in evidence. The success of this workshop was apparent, as we watched the rapt attention of each bright face in the lecture hall.

Speakers on the panel included Rita Gibson, new 99's chairman, who spoke about

women in flying organizations; Olive Tuttle, a 99 and a school teacher, presented "Flying as an Avocation"; Deiores Pickrell, training director of the Airlines School of the Pacific, explained the career of an airlines hostess.

Jan Dietrich, chief pilot and head of the flight department at the Air Oasis Co., related information on the "Woman in Commercial Aviation"; Sgt. Nita Matthews and Lt. Maxine Oldham of the recruiting division of the Air Force Assn., clarified requirements and careers available in the Women's Air Force.

Following all of the presentations, there was an informal question and answer period.

The general consensus of opinion seemed to be that this year's workshop was the most successful, thus far. Thomas Dean, Jay Ackerman and all of the instructors at Long Beach State College have done a fine job, and deserve the kudos of every parent in this area. Our children will be the prime beneficiaries of this successful session.

FLIGHT BRIEFS . . .

A seven to tenfold increase in air freight by 1965 was forecast by Robert W. Prescott, president of the Flying Tiger Line, in a discussion of the jet-age impact on air freight before a joint meeting of the American Society of Traffic and Transportation, Inc., and the Los Angeles Transportation Club at the Biltmore Hotel. . . . Pacific Air Lines plans to move from the Palmdale Air Force Plant 42 airport to the new, centrally located Gen. William Fox Airport in September, John H. Connelly, president of Pacific, announced today. . . .

See You Next Week, WING TIPS, OUT!

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AVIATION PAGES

Holiday Package

A Las Vegas holiday package combining accommodations, entertainment, train transportation and other features for a gay interlude at the desert playground has been announced by Union Pacific Railroad.

Travel bureaus and UP ticket offices are taking reservations for the prepaid package vacations. Nine luxury hotels on the famous Strip, plus five hotels on or near glittering Fremont Street in downtown Las Vegas are cooperating in the plan.

Along with room for two nights and three days, the Strip resort hotels provide one late show in their theater-restaurants with two cocktails on the house. Two hotels also include various meal combinations. All include unlimited use of their swimming pools. Exclusive of rail and local transportation, the two-night rates range from \$28.70 to \$43 for double occupancy. Single rates are from \$20.40 to \$26.50. Reduced charges are offered for additional nights.

Along with savings provided by the vacation packages, a major advantage is having confirmed reservations for the show and hotel of the travelers' choice.

The downtown hotel package is designed for one-night stays, and the double-occupancy rates range from \$9.82 to \$16.90.



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You see, when constipation is caused by lack of bulk in the diet, harsh drugs can provide only temporary relief. But Kellogg's All-Bran can correct the trouble by supplying the bulk needed for natural regularity.

Kellogg's All-Bran is the

appetizing whole bran cereal—and bran is nature's best bulk-forming food. Just half a cup of Kellogg's All-Bran with milk each day gives you enough good food bulk to keep you on schedule.

Try correcting constipation this good-food way. Enjoy Kellogg's All-Bran for 10 days and see if it doesn't work for you.

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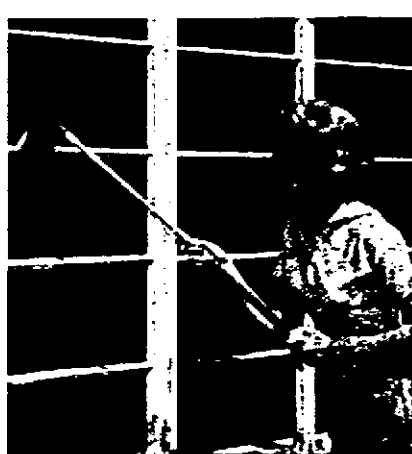
Dial your lights: A wall-mounted dial lets you vary lights for a whole room—from brilliance to soft glow. It controls lamps, chandeliers, cornice, cove and valance lights, up to a load of 360 watts—and works for both fluorescent and incandescent. It's silent and flickerless, simple to install, has a circuit-breaker to eliminate fuses. For details, write: Thomas Industries, 410 S. 3d St., Louisville 2, Ky.

Levels uneven floors: The problem of laying linoleum or tiles on uneven floors or other surfaces is solved with a new leveling compound. It sets in one hour without shrinking. Also patches plaster and fills cracks in dry construction. 4 lbs.: 96¢. Savogram Co., Dept. PP, Box 58, Norwood, Mass.

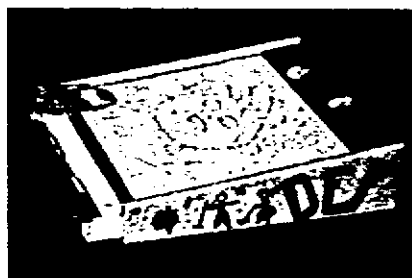
Pocket "spectatory": Here's a convenience for eyeglass users—a spectacle case and pocket secretary. It has a foam-lined enclosure to hold glasses safely—plus a currency compartment with zipless zipper, a memo pad, a ballpoint pen and a pocket for cards and letters. In leather-like vinyl. \$2.98. Damar's, 763 Damar Bldg., Elizabeth, N.J.

Touch-up for cars: Touch-up spray paints in 300 colors, to match original colors of 1957-59 Fords, Plymouths and Chevrolets, are now available. The fast-drying lacquers cover dents, nicks, scratches. 8-oz. pushbutton can: \$1.69. Plasti-Kote, Dept. PP, 9801 Harvard Ave., Cleveland, O.

Parade of Progress items are NOT advertising. They are chosen for usefulness and novelty. If not at stores, write firms. • Manufacturers. Distributors: All submissions are considered. Parade cannot reply to individual suggestions.



Fine-spray wash: Cars, windows, and siding are easy to wash with this lightweight plastic brush (above). Special system of outlets provides a fine spray to wash with minimum water and keep bristles clean. \$2.98. Laitner, 2000 Brooklyn Ave., Detroit 26, Mich.



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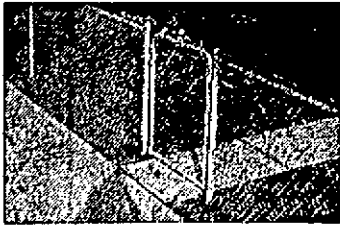
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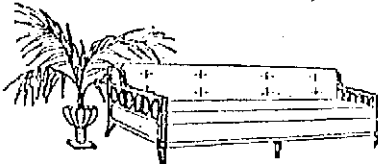
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PET PARADE

Jackal of All Trades

By Eleanor Avery Price

FROM the coasts, swamps, and jungled forests of Central and South America comes the most mixed up wild pooch one could ever hope to find—the crab-eating dog. Although he hails from a distinct group of jackals and is labeled *Dusicyon culpacus* by zoologists. He is about the size of a small red fox, with a sharp fox-like head, but the rear assembly of a dog and the howl of a coyote.

The crab-eating dog will do some of the extraordinary things attributed to foxes. It is said he will de-flea himself by backing under water. And he will burrow after rodents so that, like a fox, he does more good than harm by controlling these pests. But he will not interbreed with a fox.

On the other hand, it is claimed that he will breed with a dog. The progeny of such a union produces mixed-up doggy creatures, so it is no wonder that zoologists find a colossal number of sundry animals in unexplored regions. Collectors have added to the confusion by bringing out unexpected forms of jackal for pet retail trade that have not been scientifically examined.

The crab-eating dogs, like most jackals, will assemble in packs and run down deer or other large animals, and if one gets into a poultry house he can do considerable damage. He is nocturnal and sleeps by day in holes in the

ground unless the weather is overpoweringly hot, whereupon he seeks out water and wisely settles down to soak in it.

As his name implies, the crab-eating dog is very fond of feeding on crustaceans—crabs and other aquatic life. If domesticated as a baby and brought to civilization, he will not hesitate, if the mood moves him, to dive into a bathtub full of water in hopes of surprising a choice shellfish scuttling around on the bottom.

The few crab-eating dogs that have made their appearance as pets in this country are usually termed "cute." They have neat little feet and instead of padding along they are described as "trickling along."

The colorful crab-eater pictured with this article is named Crabby, although he is docile and lovable as a toy dog. He is owned by the



Photo by Joe Rishner

Crabby, a crab-eating dog, is the pet of the Daryl Keeners. He is shown by Larry Porter.

Daryl Keener family of Long Beach, and he has the distinction of being salaried on TV, with more commitments coming up.

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Our Band

(Continued from Page 6)
time only last November—and the band always has emerged victorious. The people are behind the band, not only the people of Long Beach but also the visitors from all over the country who come here every year and enjoy the concerts.

So the band has carried on despite the loss of its permanent home, the band shell, a few years ago. The shell was torn down as part of the lagoon-filling project.

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Boy meets girl—OOPS!

A wordless but hilarious variation on the boy-meets-girl theme provides cartoon laughs for today. This is another gem by "Jüsp," the whimsical Swiss whose characters often wind up in the darnedest fixes. ■



How "public power" adds to your tax burden



One of the most unnecessary government spending programs you could imagine is adding to your tax load every year. It's the multi-billion-dollar spending for federal "public power."

About \$5,500,000,000 from you and other taxpayers has already gone for government electric power systems. Yet this is just the *beginning* of your additional tax burden if the lobbyists and pressure groups for federal "public power" have their way. They want at least \$10,000,000,000 more.

What's more, it's *unnecessary* to go on spending more of your tax money to put the government farther into the electric power business. America's hundreds of independent electric light and power companies are ready and able to provide all the low-price electricity people need—*without* depending on your taxes.

These companies have doubled the supply of electricity in the past 10 years, and will double the present supply in the next 10.

Then why does this needless tax spending continue? Only because most people don't know about it. So spread the word among your friends. As soon as enough people realize how "public power" adds to their tax burden, they'll put a stop to it, you can be sure.

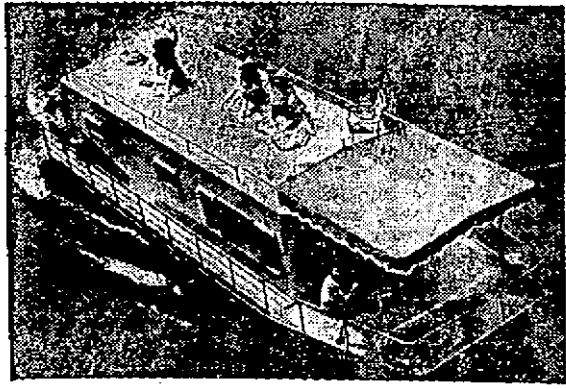
WHEN "PUBLIC POWER" WINS—YOU LOSE!
Every time another federal "public power" proposal goes through Congress, you are taxed to pay the bill.

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Company names on request through this magazine

CAMERA ANGLES

Too Many Summer Negatives Are DP's



Houseboat on the Hudson, Family Vacation, 1959. That's the way this shot will be remembered; that's the way to file it.

By The Shutterbug

THE END of the summer snap-shooting season is in sight and the click, click tempo of cameras everywhere has reached a new high. It has been estimated that almost a billion snapshots will be clicked off this season and

that leads me to an annual worry.

What's to become of all those negatives?

Some of them, alas, never fulfill their mission in life... that is, of producing a little image. But even if they do, what happens to them? Are they rewarded with a place of their own where they can be secure and where they can welcome visitors in the future?

TOO OFTEN, the answer is "No." Too many negatives become our own DP's—displaced pictures. They are crammed into unmarked, undated envelopes and jammed in with an odd assortment of old letters, notices, and stray prints. They burrow deep into drawers until they seem to vanish. At least, when we go to look for them we can't find them.

I've taken up the cause of a "file-as-you-shoot" system. Start now with your current batch of negatives, pictures, and color slides. Then get to last week's and last month's orphans. By keeping the summer flood of shooting under control, you may become so pleased with your efficiency that you can tackle previous accumulations.

THE FIRST STEP is to set aside a definite place to keep negatives. It needn't be a custom-built negative file with ample drawer space for all your needs. That would be ideal and we seldom achieve the ideal. But you can build, adapt or make-do a box, drawer, cabinet or space exclusively for pictures.

Next we should have uniform size envelopes for negatives and folders for pictures. You can obtain standard negative envelopes

in your camera store or you can make your own from inexpensive manila envelopes. Seal the flap of a long, business size envelope, cut it in half and it will give you two envelopes for filing negatives up to 3 1/4 x 4 1/2 inches in size. You can leave your 2 1/4 x 2 1/4 negatives in pairs for filling in this size envelope.

In filing pictures, discard the duds immediately—unless you intend to profit from your mistakes, in which case there might be a reason for referring to them. The rest of the negatives should be filed individually or in small groups if the subject matter is the same. If one negative in a group is superior because of expression or pose, it might be indicated by clipping the corner or notching an edge.

NAME, DATE and subject matter of each group or negative is written legibly on the upper edge of each envelope so that merely riffling through a batch of envelopes is enough to identify each one. Further details about the subject or the exposure can be written elsewhere on the envelope if desired. The more information you record, the better you'll like it in the future.

The easiest filing system, I think, is by subject matter filed alphabetically. Problems arise when one picture has many interesting features. Then you must ask yourself: "If I want this picture in the future, what would I remember about it?" You can also insert cross-references to tell you where a particular picture is filed.

But any system of filing, no matter how crude or elementary, is better than no system at all.

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BOOM IN BLOOMERS

Grandma's underpinnings are back in style



YES, MA'AM, those are bloomers you're looking at. The long-legged undies are back in fashion after 35 years, and they're prettier than ever.

The five styles so cheerfully demonstrated on this page by young Sandra Church, who plays the title role in the hit Broadway musical *Gypsy*, represent 50 odd types of bloomers that will sprout on store counters this month. There are bloomers with ruffles meant to show, bloomers with decorated kneecaps, even bloomers with mad money pockets. They come in just about any fabric and color, at prices ranging from \$3.95 to \$8.95.

The bloomer revival began last year when lingerie makers tried one or two styles with an air of "let's see." Promptly it became a runaway fad. One explanation: bloomers don't slither under today's sheath skirts. Or maybe we just like bloomers.

—OLGA CURTIS

Top, L to r: Knee ruffle pantaloons and rose print pantaloons by Moussignour; black lace over turquoise petti-tights by Van Roubie. Left: Polka dot petti-tights by Van Roubie. Right: Red cotton pantaloons by Opera. Red tights and shoes by Caprizio.



PHOTO BY LARRY FRIED

YOUR GARDEN

Key to Larger Mums

By Joe Littlefield

DISBUDDING is the key to larger blooms on chrysanthemums — as it also is with other blooming perennials. Excess buds in flower clusters are removed, leaving only one to a stem, the strength of the stem going to the remaining bud. The system works even for pompom mums.

Pompom mums naturally produce many buds in a cluster. You can make the individual plants do two jobs for you. Select certain branches and disbud them. Remove all buds but one. Continue to snap off any that may develop lower down on those selected branches. When all buds have fully developed, you will notice the disbudded branches have much larger and showier flowers.

CUT BLOOMS for indoor use as you need them, leaving the clusters on the plant for color. That way, the same plant serves two purposes... for cut flower use and color in the garden. You can do this disbudding trick with other varieties, too.

Continue to water plants generously as need arises.

Shower bathe the plants after watering, preferably in the forenoon. Continue fertilizing them with a balanced, complete plant food till the buds show color, then discontinue feeding.

Bedding plants and early

season bulbs are being planted now. Snapdragons and stocks grow two feet tall and more. Plant them at the back area of the sunny flower bed, unless you plan to set out some larkspur and delphinium. In that case, snapdragons and stocks should be planted in front of them.

Next, progressing forward, set out lower-growing calendulas, then Iceland poppies. If there is any space left in front of them, set out a row of pansies or violas.

YOU'LL CREATE an interesting and different border effect by combining pansies and violas. Plant more violas than pansies in any given section because the plants are smaller and so are the blossoms.

By marking out the group



Photo by the Author

Disbudding makes for larger chrysanthemums, as shown by flower on left. Clustered blooms (right) are smaller.

spaces first, deciding which plants go where, you'll achieve a more pleasing effect.

Pacific hybrid delphiniums should not be planted until after mid-October.

Tips on Gardening

GARDEN TIPS for the week Chrysanthemum plants are now available at most nurseries in six, seven and eight inch pots. The plants soon will be in bloom, thus making it possible to brighten up your garden immediately. The mums may either be grown on as pot specimens or, if you choose, transplanted to the garden.

Camellias, often termed the Queen of the Winter Garden

may be planted now. Camellias require fairly shallow planting. The feeding roots are at home only when close to the surface. They also demand a damp soil condition; if the ground dries out the flowers will be damaged.

Crab grass killers are being widely sold by garden supply stores. Crab grass is making dangerous inroads on Southland lawns. One plant can produce 100,000 seeds per season.

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By Dorothy Jonson

It's an excellent practice to start now to prepare the soil in which you're going to plant your fall annuals and perennials, as well as your fall vegetable garden. And bulbs! By doing it early, you can use plenty of good steer manure because it will have time to become thoroughly decomposed and will have no tendency to burn the plants. Blend agricultural sulphur into the soil... two pounds to each 100 square feet. Water it down from time to time so that the entire bed becomes rich and mellow. Then the last of September or the early part of October, when you begin to set out your young plants, you will have a rich soil in which they can grow. A well fortified soil is of tremendous importance to plant life.

Disinfecting the soil with a copper-ether product is of great protection to bulbs during the weeks they are in the ground. It automatically affords them prolonged protection against marauding insect life in the soil.

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Personality Parade

Question Box

Q Is it true that of the five Rockefeller brothers, Laurence is considered the most brilliant?—P.B., San Diego, Calif.

A Laurence Rockefeller is considered the most brilliant in the world of finance. He has made large and successful investments in Vertol Aircraft, Reaction Motors, Marquardt Corp., Stavid Engineering, and Itel Corp., all of which are relatively new and progressive companies.

Q How old is Louis Armstrong, the great jazz musician?—W.L., Youngstown, Ohio.

A Armstrong is 59.

Q Was Mamie Van Doren ever married to former heavyweight champion Jack Dempsey?—D.M.R., Chicago, Ill.

A They were once engaged, but Mamie broke the engagement because Dempsey is 40 years older than she.

Q Who is Imperial II, and what is his connection with the Duke of Windsor?—F.M., Newark, N.J.

A Imperial II is the name of a pug dog raised by the Duke.

Q President Nasser of the United Arab Republic says that Egypt and Israel are still in a state of war. Is this true?—A.N., Miami, Fla.

A Yes, only an armed truce is in force.

Q Can you name any congressman whose constituents provide funds to aid his services?—T.O., Washington, D.C.

A Rep. Donald L. Jackson, of the 16th Congressional District, California, is one such congressman. A private fund has been in operation for him since 1949. The fund provides money for an excellent Washington newsletter that Jackson mails to his constituents.

Q Can Harpo Marx of the Marx Brothers talk, or is he really a deaf mute?—B.S., Sacramento, Calif.

A Harpo talks.

Q Eddie Fisher supposedly bought a house for Elizabeth Taylor in Las Vegas. Now it's for sale. He's also said to have bought a house in Greenwich Village. Where do the Fishers really have their home?—A.M., Binghamton, N.Y.

A Neither owns a house anywhere at this point. They rent.

Q Why is it that so many movie stars, like Audrey Hepburn, Sophia Loren, and Bill Holden, are taking up residence in Switzerland?—H.R., Fort Worth, Tex.

A Switzerland has advantageous tax laws.

Q Are Alan Ladd, Edward G. Robinson, James Cagney, and Mickey Rooney all under 5'8"?—B.U., Boston, Mass.

A Yes about all four of them.

Q Is it true that suicide is the leading cause of death among college students?—W.P., Denver, Colo.

A Auto accidents are the leading cause, suicide second.

Q Who is President Eisenhower's most trusted adviser?—M.M., Washington, D.C.

A His brother Milton.

If you have a question of broad, general interest on some personality, send it to QUESTION BOX, PARADE, 285 MADISON AVE., NEW YORK 17, N.Y. Sorry, there will be no personal replies to reader inquiries.



Laurence Rockefeller



Mamie Van Doren



President Nasser



Harpo Marx



Audrey Hepburn



Milton Eisenhower

Hay Fever Patients now open Nose-Sinus Zone with New 3-Layer Tablet

Clear, free breathing restored in minutes as congested nasal zone is decongested—stops sneezing, watery, itching eyes

Chicago, Ill. (Special) Observers here are hailing a remarkable new advance against the most unrelenting misery of hay fever—congestion in the nose-sinus zone.

A way has been found to decongest this congestion. This is the central fact which has aroused so much interest on the part of hay fever sufferers who have never found satisfactory relief from other medications.

Up to now, nose drops, eye drops, inhalers, sprays and antihistamines have given some measure of relief. But today you can expect much more complete comfort. This new compound reaches all the congested nasal areas from all sides, through the blood stream. It opens stuffed-up, blocked nasal passages. Free breathing is restored in minutes. Stops unpleasant sneezing; watery, itching eyes are cleared.

New Tablet Discovery

It took a new kind of tablet—made in three separate layers—

to combine the special ingredients which make this formula so amazingly effective. Among them is a new decongestant substance so effective it has become the single ingredient most prescribed by doctors for relief of congestion in the nose-sinus area.

Available without Prescription

Now available without prescription—this new 3-layer tablet is called Dristan®. Its unique combination of ingredients—(1) opens up blocked breathing, (2) stops unpleasant sneezing, (3) clears red, watery, itching eyes. At the same time, Dristan helps the body meet the great demands put upon it by the stress and strain of hay fever, and bolsters the body's resistance to infection.

Hay fever sufferers who want faster, more complete relief than they have ever before obtained are advised to try Dristan Decongestant Tablets—satisfaction guaranteed, or money refunded.

Fast Relief Wherever Feet Hurt!

Extra Soft... Extra Cushioning... Extra Protective Adhesive Foot Paddling



Just cut it to the needed size and shape and apply.

Dr. Scholl's KUROTEX is a superior moleskin, yet costs no more. A wonderfully effective relief for corns, callouses, bunions, sore toes, heels, instep and wherever a shoe painfully rubs or pinches. Flesh color. 15¢, 35¢, 45¢ and \$1.00. At Drug, Shoe, Dept., 5-10¢ Stores and Dr. Scholl's Foot Comfort® Shops.



Dr. Scholl's KUROTEX A Superior Moleskin

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KLUTCH holds them tighter. KLUTCH forms a comfort cushion; holds dental plates so much firmer and sweeter that one can eat and talk with greater comfort and security; in many cases almost as well as with natural teeth. KLUTCH lessens the constant fear of a dropping, rocking, chafing plate. Use and see at drugstore. ... If your dentist hasn't it, don't waste money on substitution, but send us 10¢ and we will mail you a generous trial box. KLUTCH CO., Box 9791 ELMSA, N. Y.

Eye Miseries?

o Bathe eyes with relaxing LAVOPTIK Eye Lotion. Prompt relief for sore, tired, itching, burning eyes. Get LAVOPTIK Eye Lotion today. Handy free eye cap included. Depend on 45 years success. LAVOPTIK in the pale blue package. Act now for eye relief. All druggists.

If your NAILS BREAK OR SPLIT

DO ONE SIMPLE THING... drink one envelope of Knox Unflavored Gelatin (about 5¢) every day in fruit or vegetable juice, bouillon or water. In study after study medical journals report Knox Gelatin and only Knox Gelatin offers clinically accepted proof that 7 out of 10 restore brittle, splitting nails. Ask your doctor. Accept no substitutes.

PHYSICIANS: All published medical studies were conducted with one envelope (115-120 grains) of Knox Gelatin daily. Reprints on request.

© 1960 Knox Gelatin, Inc., Johnston, N. Y.

Sweet Pea Planting Time Is Here



as a miracle of the horticultural world. The time to start sowing seed is right now; by planting at intervals of every few weeks, a succession of blooms for weeks at a time is assured.

There is no real secret concerned with growing sweet peas in the middle of winter in this area. A deep soil, plenty of plant food and the right selection of seed are the bare essentials. But the seed is all-important.

Ordinary or summer-flowering sweet peas will not prosper during the fall, winter or early spring. The vines, of course, may make a prodigious growth and the roots will grope deep into the soil, but blooms will be scant.

WINTER-FLOWERING peas, often identified as early-flowering, have the capacity for blooming when the days are cold and when gray skies, accompanied by a lack of sunshine, are prevalent. The winter-flowering strains have proved exceedingly valuable in the florist trade and many local cut flower growers plant this type exclusively.

Soils in which sweet peas are to be planted should be thoroughly prepared in advance. Turn the existing soil over to a depth of about 18 inches. Sweet peas like a deep, well prepared soil.

The seed bed should be kept damp until planting time. Plant the seed about one inch deep and from three to four inches apart. If prize-winning flowers are desired the plants should be thinned out to perhaps seven or eight inches. But for profusion of bloom . . . which is what is usually

desired . . . a closer spacing will prove advisable. As the seedlings grow, the depression should gradually be filled in until almost even with the surface. Leave just a slight depression to catch the water.

SWEET PEAS produce a vine-like plant and the stems require a suitable support or trellis. Garden supply stores now stock a trellis . . . it looks like a fishnet . . . made especially for training sweet peas. It is nominal in price and can be used over and over again, the material being treated to stand up against extreme weather conditions.

Sweet peas should be irrigated and not sprinkled. They are fairly heavy drinkers. The vines may attain a height of eight or ten feet and plenty of moisture is required to sustain this mass of vegetation. Yellowing of the foliage is often caused by lack of adequate water.

Sweet peas have, comparatively speaking, voracious appetites. Liquid fertilizer or a well-balanced commercial food should be applied about once every 14 days when the buds start to appear.

By Bob Gilmore

SOUTHERN California is perhaps the only area in the United States where growing sweet peas for winter bloom is considered an ordinary gardening routine. Elsewhere this feat is looked upon

Meet Thursday

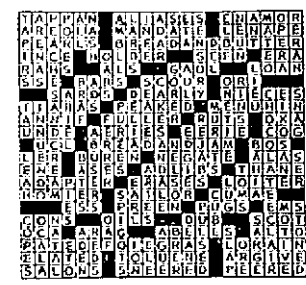
Dorothy Jonson, author of the "Dorothy Digs in the Garden" column which appears regularly in Southland, will speak at the fall meeting of the Long Beach Fuchsia Society following a potluck supper at 6:30 p. m. Thursday in Machinists Hall, 728 Elm Ave. Another feature will be a table filled with plants. The public is invited.

Fuchsia Society

Final report by the nominating and election committee will be made at 1:30 p. m. Sunday, Sept. 13 when executive directors and delegates of 30 branches of the California National Fuchsia Society meet in Hollywood School, 5511 Main St., Hollywood. Chairman Norman Bronson will present a list of two or more members of each of the executive offices to be filled by election in November. Lomita and South Gate branches will preside as hosts.

CLUE TO TODAY'S PUZZLE

(See Page 22)



SIMONSEN'S SPECIALS

ITALIAN CYPRESS	3 GAL. CAN.	98c
JAPANESE BLACK PINE	3 GAL. CAN.	1.00
STAR JASMINE	REG. VAL. 3.10	5-GAL. CAN. 1.95
EVERGREEN ASH	5-GAL. CAN.	2.95
GARDENIA, MYSTERY	5-GAL. CAN.	79c
BOUGAINVILLEAS	RED, BRONZE & PURPLE	5-GAL. CAN. 89c
STEER MANURE	RED, 3 TON	3 1/2 1.00
CLIMBING ROSES	4 FT. TALL	5-GAL. CAN. 79c
JUNIPER ARMSTRONG		5-GAL. CAN. 98c
HIBISCUS	DBL. orange, pink, single, red, pink, 5-GAL. CAN.	59c
JUNIPER TAMS	POPULAR GROWING—Reg. 1.20	98c

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EVERGREEN ASH TREES	4.50 VALUE	5 Gal. 2.95
REDWOOD BASKETS (Large Size)		Ea. 89c
OAK LEAF MOLD (Pop. Brand)		2 Cu. Ft. 1.59
Tuberous Begonias (WE KNOW THEM)		8 Plants 29c
DICHOCHORDA SEED (GERMINATION)	Up to 4 Days	Lb. 5.99
POINSETTIAS (Dbl. White & Dble. Red)		Ea. 29c
RUBBER PLANTS—SPECIAL		Gal. 89c
HAWAIIAN TREE FERNS		Gal. 1.00
HIBISCUS (DBL. WHITE, DBL. ORANGE, DBL. PINK, SOL. PINK, SOL. RED)		Gal. 59c
CEMENT LAWN CURBING (Red)	WITH TIP	Ft. 25c
BOUGAINVILLEAS	RED, PURPLE, ORANGE	Gal. 89c
STEER MANURE (Weed Seed Free)		2 Cu. Ft. 39c
PASSION VINE		Gal. 98c

PEAT 2 1/4 CU. FT. 1.59 Large Bale
MOSS CANADIAN 4.69

HOLLYWOOD JUNIPERS	Gal. 1.39
CAMELLIAS (2 to 3 ft. tall)	Gal. 1.59
PHILODENDRON SELLOUM	1.59 VALUE Gal. 1.00
BOTTLE BRUSH (2-3 Ft. Tall)	Ea. Gal. 79c
Pyracantha, Oleanders, Legustrum	Gal. 59c
DRACENA PALM	1.59 VALUE Gal. 59c
JUNIPER - "TAM" (Low Spreading)	Gal. 98c
GARDENIAS MYSTERY (LARGE FLOWERING)	Gal. 79c
SNAPDRAGONS, CALENDULAS	Doz. 35c
RUFFLED PETUNIAS, DUSTY MILLER	Doz. 39c

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to each Customer With Ad

Stated Saturday — Open Sunday — This ad good only Sept. 6th through Sept. 12th

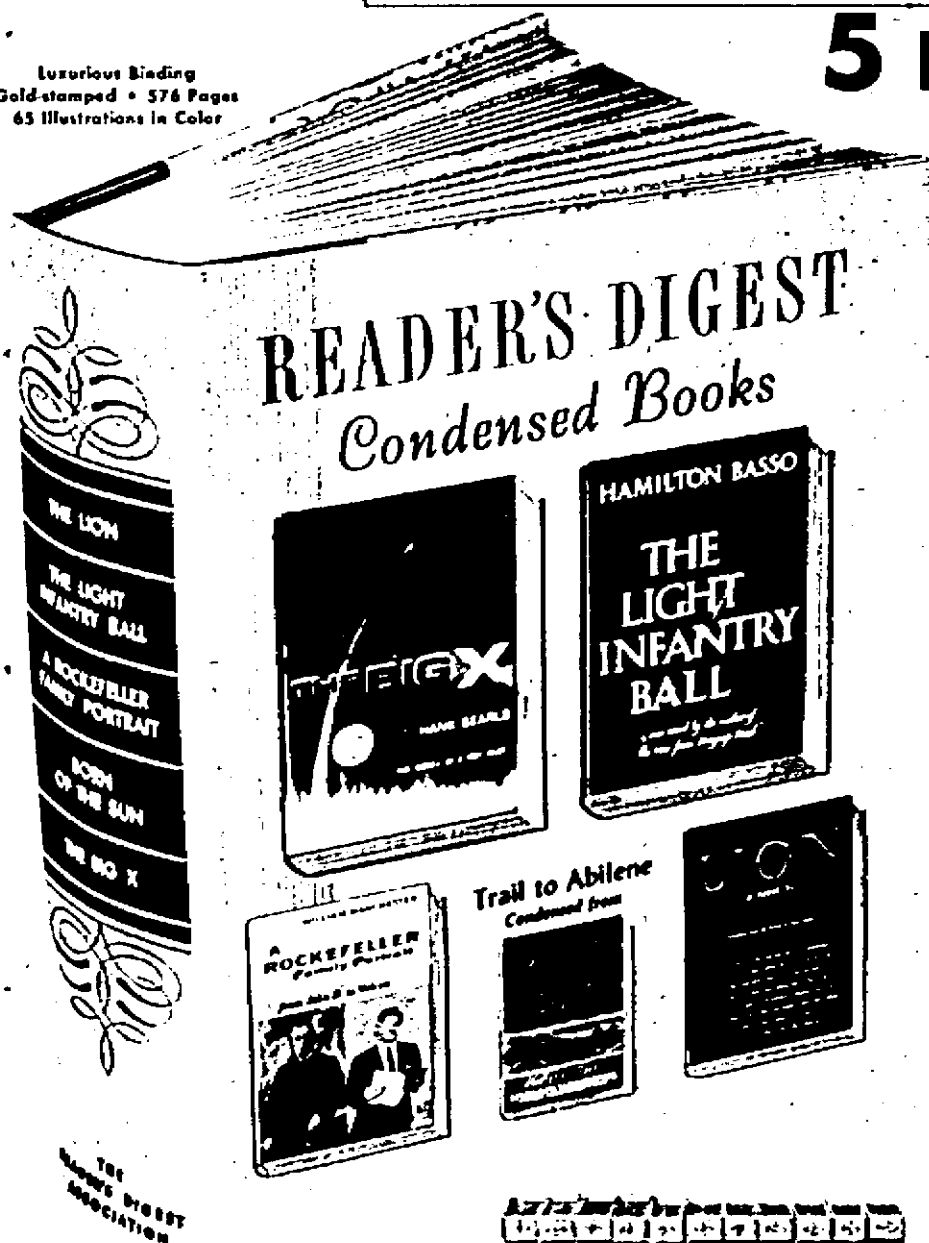
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CONTENTS — BOOK

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PARADE DISCUSSES YOUTH PROBLEM

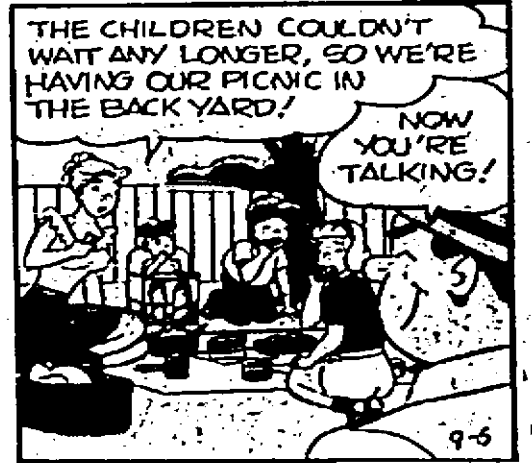
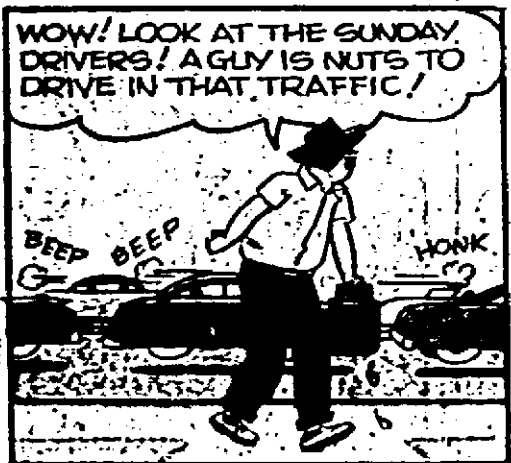
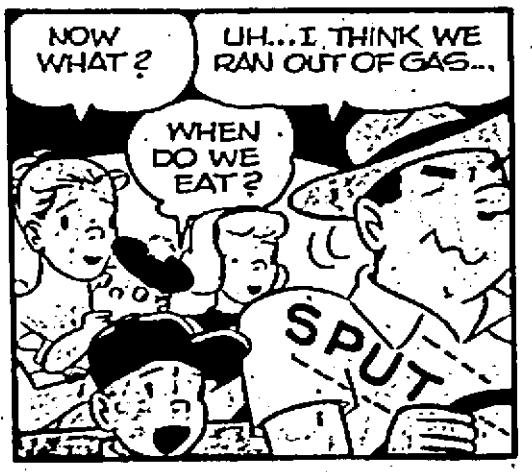
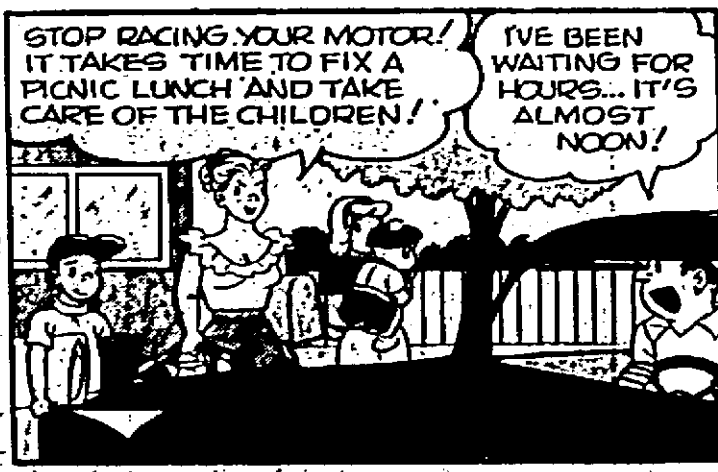
MARRIED TEENAGERS IN OUR SCHOOLS

LONG BEACH, CALIFORNIA—SEPTEMBER 6, 1959

Dennis Menace
by Hank Ketcham



THE BEENS
by CARL CRUBERT



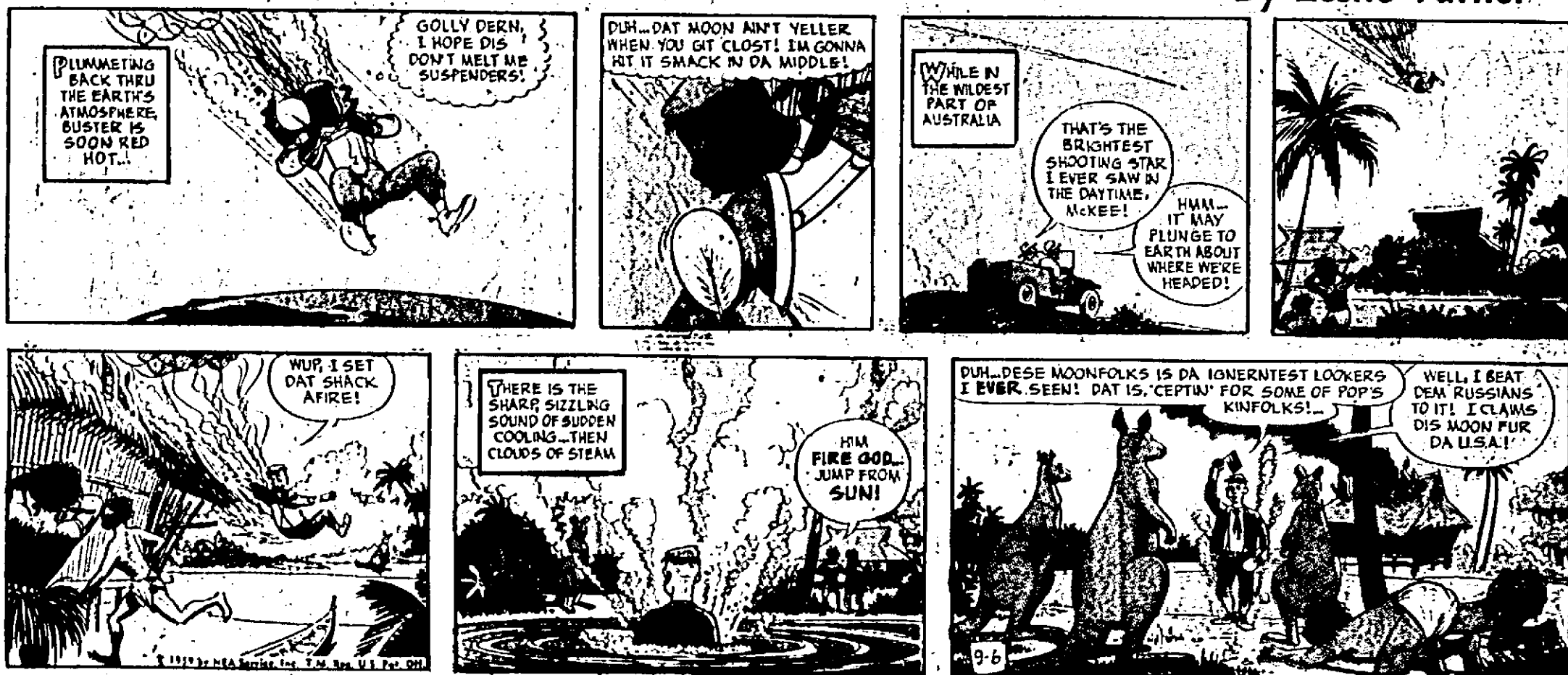
IT'S ME, DILLY!

By Alfred James and Mel Casson



CAPTAIN EASY

By Leslie Turner



ALLEY OOP

By V. T. Hamlin



Abbie and Slats

Featuring
**BATHLESS
GROGGINS**

by
**RAEBURN
VAN BUREN**



BATHLESS GROGGINS HAS CAMPAIGNED TO MAKE HIS INHERITED LAND INTO THE 51ST STATE, TO BE CALLED "GROGGINS", NATURALLY...

HEADQUARTERS MAKE GROGGINS THE 51ST STATE

YOU BOYS COME DOWN FROM WASHINGTON I SWEAR ME IN AS TH' FIRST GOVERNOR O' GROGGINS - THAT TH' PITCH FELLERS?

THERE ARE A FEW DETAILS WED LIKE TO ACQUANT YOU WITH FIRST, SIR -

FIRE AWAY, BOB!

AS GOVERNOR OF A STATE YOU WILL BE EXPECTED TO LEAD AN EXEMPLARY LIFE - AN INSPIRATION TO THE YOUTH OF THE LAND.

NO BUM HAS EVER LED A MORE EXEMPLARY LIFE 'N ME, PAL. WHAT'S NEXT ON THE LIST?

YOU WILL HAVE TO GIVE UP DRINKING, SWEARING, AS WELL AS YOUR UNFORTUNATE TENDENCY TO SLUG THOSE WHO MIGHT HOLD AN OPINION SLIGHTLY DIFFERENT FROM YOURS.

THAT'S ASKIN' A LOT, BUDDY.

WHAT'S MORE, YOUR ESTABLISHED TENDENCY TO LIE, CHEAT AT CARDS, WHISTLE AT ATTRACTIVE MEMBERS OF THE OPPOSITE SEX MUST BE CURBED -

-AS WELL AS YOUR EXTREME ANTIPATHY TO THE APPLICATION OF SOAP AND WATER TO YOUR PERSON---

IN OTHER WORDS, MR. GROGGINS - YOU'VE GOT TO BATHE REGULARLY - ?? MR. GROGGINS !!

MAKE THE

-WHAT ARE YOU (GASP) DOING ??

I'M (SOB) ABDICATING, THAT'S WHAT !!

HEADQUARTERS MAKE GROGGINS THE 51ST STATE

nancy

By ERNIE BUSHMILLER

SWELL DAY TODAY

IT SURE IS-- IT SURE IS

NICE AND COOL

PERFECT, PERFECT

I HOPE THIS WEATHER LASTS

ME TOO ME TOO

STOP SAYING EVERYTHING TWICE

BAW WHAA

I'M SORRY I YELLED AT HER-- I'LL GO OVER AND APOLOGIZE

HEY, NANCY-- WHERE ARE YOU?

I'M IN MY HOUSE IN MY HOUSE

WHY DID YOU SAY IT TWICE?

BECAUSE I'M IN MY HOUSE IN MY HOUSE

SCHOOL BACK TO SCHOOL... BACK TO SCHOOL!

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Guys and gals - you'll want to own this handsome Parker T-Ball Jotter* pen! It's the greatest for schoolwork, with its textured "T-Ball" point that grips paper like the tread of a new tire grips the road. Writes without skipping or slipping, even over grease, glass, glue or glossy photos! Truly the KING of ballpoint pens!

1 GUARANTEED Not to skip or run dry for a full year

2 79¢ EXTRA REFILL FREE

If your T-Ball Jotter skips or runs out of ink within a year of purchase, mail the cartridge (with 25¢ to cover cost of handling) to The Parker Pen Company, Janesville, Wisconsin. Parker will send you a new cartridge. See Parker's written guarantee.

Now - during Parker's special Back-to-School offer - get a coupon good for an extra refill cartridge - free! And what a cartridge! It's extra-large, writes up to 5 times longer than ordinary ballpoints without a change. No wonder we can say:

ALL FOR JUST **\$1.95**

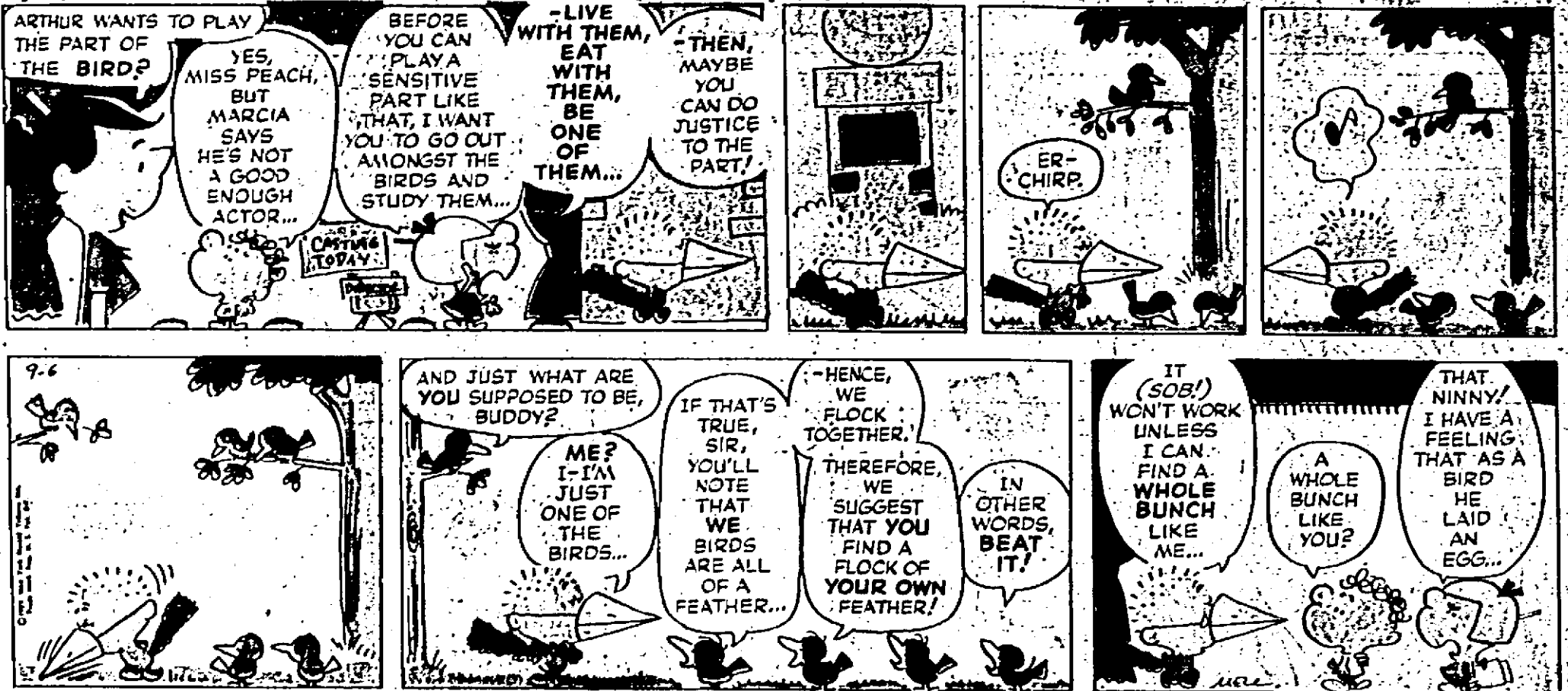
*one-year writing guarantee

PLUS second year of writing FREE

Φ The Parker Pen Company

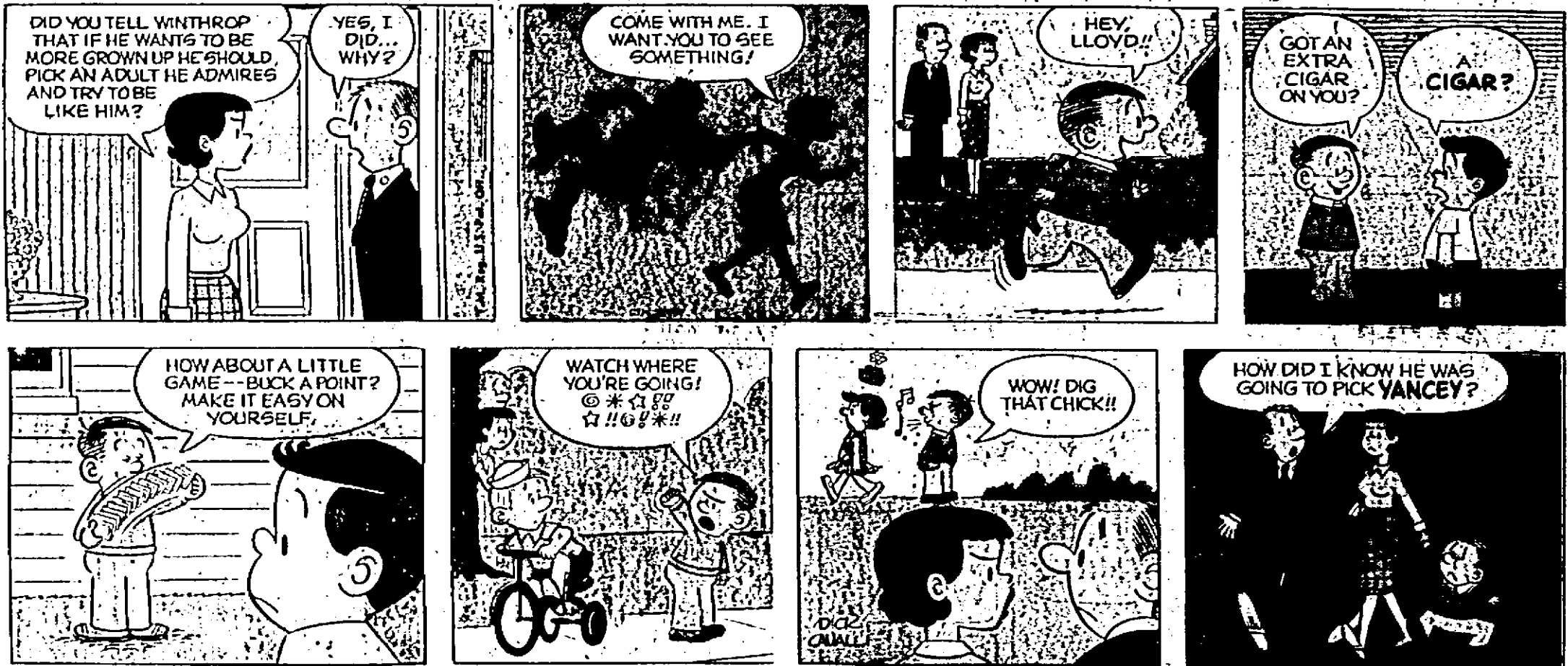
MISS PEACH

By Mell



MORTY MEEKLE

By Dick Cavalli



THERE OUGHTA BE A LAW

By Al Fagaly and Harry Shorten





MARK TRAIL

by



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PRISCILLA'S POP

By Al Vermeer



THE JACKSON TWINS

By Dick Brooks



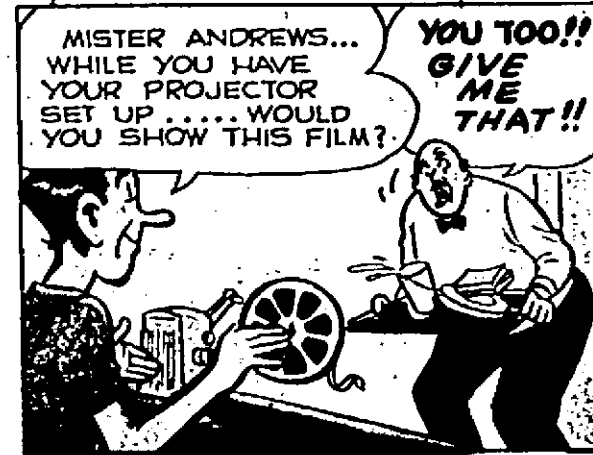
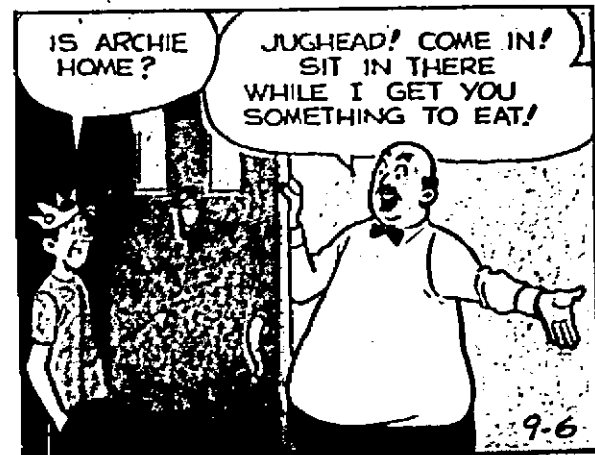
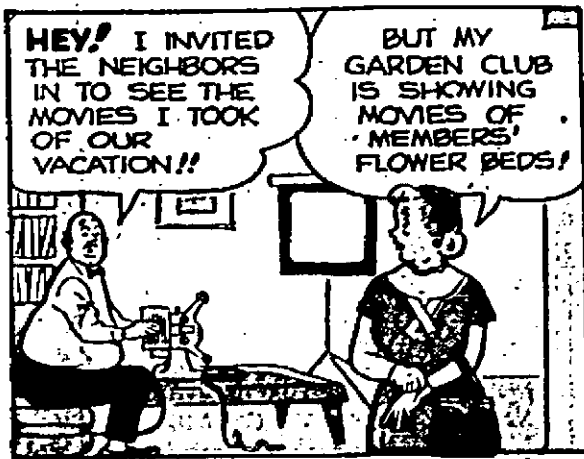
STEVE ROPER

By Saunders and Overgard



AIRCHIE

by BOB MONTANA



POGO

By Walt Kelly



Southland

CROSSWORD PUZZLE

Solution to Puzzle on Page 21

By H. L. Hiteen

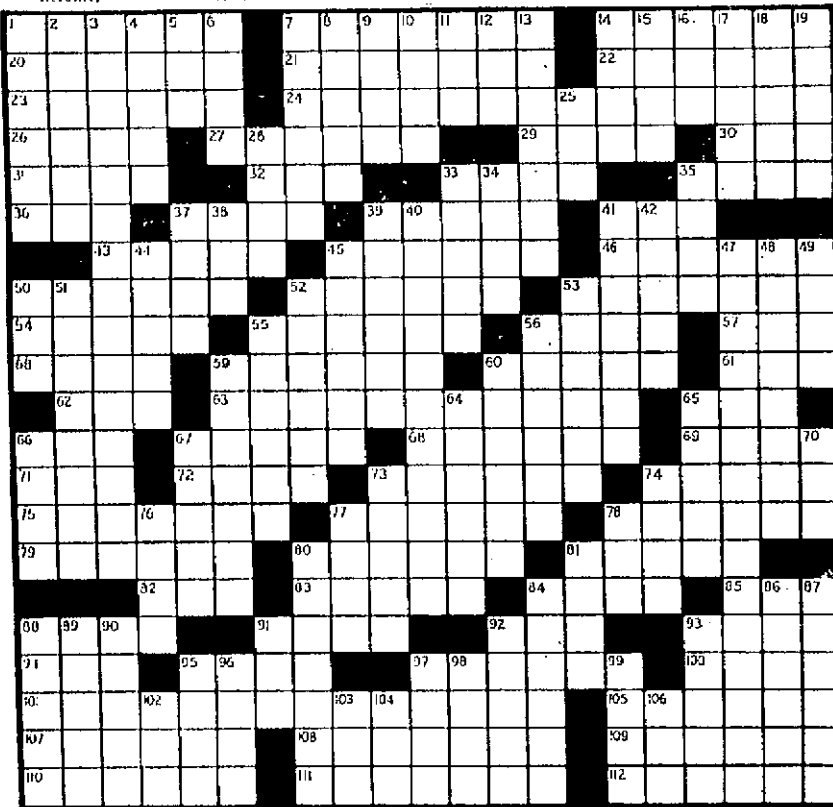
ACROSS

- 1 Zoo in the Hudson.
- 7 Escape devices.
- 14 Charm.
- 20 Interference.
- 21 Order.
- 22 Legend.
- 23 Fine examples.
- 24 Proviso: 3 words.
- 26 Oldtime cinema director.
- 27 Owner.
- 29 Perceived.
- 30 Period.
- 31 Stadium sounds.
- 32 Roman bronze.
- 33 British prison.
- 35 What banks do.
- 36 Compass point.
- 37 Stars and.
- 39 Move quickly over.
- 41 Limit: Comb. form.
- 43 Chateaufort.
- 45 At a high price.
- 46 Relative.
- 50 Headbasher.
- 52 Thin.
- 53 Famous violinist.
- 54 Western heroine.
- 55 Margaret — famous feminist.
- 56 Bad things to be in.
- 57 Turkish weight.
- 58 Wavy: Her.
- 59 Neats.
- 60 Out of this world.
- 61 Macabre part.
- 62 London school.
- 63 Alibi.
- 64 After-school snack: 3 words.
- 65 Humiliant.
- 66 Gaelic sea god.
- 67 Martin.
- 68 Von —.
- 69 Nocturnal.
- 70 Woolly word.
- 71 Compass point.
- 72 "Death."
- 73 Talks easily.
- 74 Scottish lord.
- 75 Type of playwright.
- 77 Obliterated.
- 78 Saunter.
- 79 More comfortable.
- 80 Type of hat.
- 81 Ancient Italian city.
- 82 Letter.
- 83 Dress carefully.
- 84 Canine.
- 85 W. German river.

- 86 Studies.
- 91 Aleric materials.
- 92 Call.
- 93 Renfrewable resident.
- 94 S. Amer. wood.
- 95 "... a bone": 2 words.
- 97 White poplars.
- 100 Choir singer.
- 101 Table delicacy: 4 words.
- 105 City in Ohio.
- 107 Not downcast.
- 108 Coal tar derivative.
- 109 Ancient Greek.
- 110 Exhibitions.
- 111 Showed scorn.
- 112 Gave a gaze.

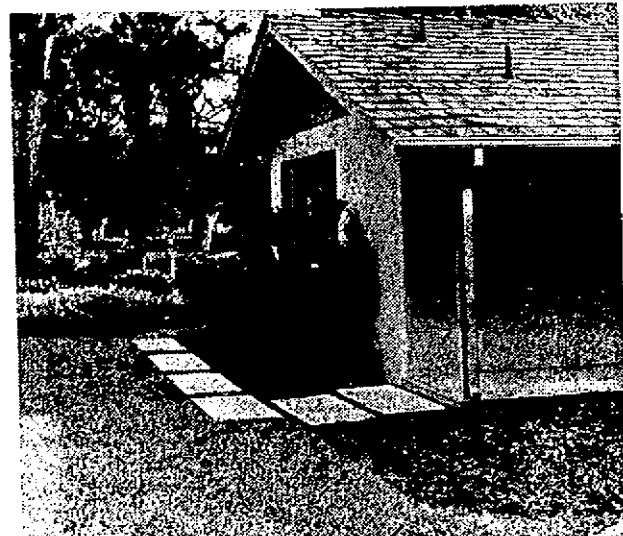
DOWN

- 1 Tropical animals.
- 2 Spirit buildings.
- 3 Delectable dessert: 3 words.
- 4 Studies strenuously.
- 5 — four.
- 6 American humorist.
- 7 Goes easily.
- 8 Enriches.
- 9 Arrow poison.
- 10 Jewish month.
- 11 Sack.
- 12 Greek letter.
- 13 Pertaining to feeling.
- 14 German river.
- 15 Nine in Nuremberg.
- 16 Insect.
- 17 San —, Cal.
- 18 Stage fare.
- 19 Stood for office again.
- 25 — Rio, Texas.
- 28 Blades.
- 33 Savage bull.
- 31 — Reckie.
- 35 Place.
- 37 Scotch hillside.
- 38 Displays.
- 39 Tightly closed.
- 40 Maugham satire: 3 words.
- 41 Quondam.
- 42 Lavo.
- 43 Shakespearean spirit.
- 45 — League.
- 47 Bakery item: 2 words.
- 48 Petroleum hydrocarbon: Var.
- 49 Obstacle.
- 50 Greek letter.
- 51 Hint.
- 52 Menu items.
- 53 Napoleonic Era family.
- 55 Noted actor.
- 56 Pokes again.
- 59 Cruel people.
- 60 More irritable.
- 61 Victor at Trafalgar.
- 65 Brazilian state.
- 66 Girl's name.
- 67 Lessens.
- 70 Wright of India.
- 73 Zodiac sign.
- 74 Male animals.
- 76 Desserts.
- 77 Feudal bigwig.
- 78 Projecting part.
- 80 Cocks.
- 81 — root.
- 81 Vibrated.
- 86 Inducement.
- 87 St. Stephen's fate.
- 88 Deals successfully.
- 89 Florida tourist center.
- 90 S. Afric. state.
- 91 Zany.
- 92 Franklin's fellow diplomat.
- 93 Army VIP: slang.
- 95 Arabian gulf.
- 96 Colors.
- 97 Allant.
- 98 — Rabbit.
- 99 Direct insult.
- 102 Ike's old command.
- 103 Particle.
- 101 Elongated fish: Var.
- 106 Earth treasure.



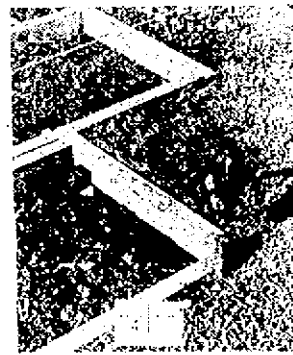
HOW TO Make Stepping Stones for Lawn or Garden

STEPPING STONES have a wonderful way of fitting and blending into any lawn or garden, regardless of size or shape. But the secret to making them fit is to make them BIG. Then, unlike small stones that are so often used for this purpose, large stones eliminate pussy-footing along, so you don't tilt, stumble, and wobble as you go. The stones we show here are engineered to your cement-mixing talents. Pour them in place in one operation, or cast them singly.

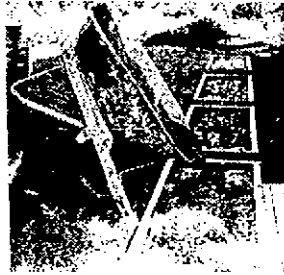


1. FRONT PORCH OF THIS HOUSE led nowhere off its left side. Yet this stretch of yard offered most logical pathway to backyard activities. Too, a front walk led visitors' eyes straight down length of lawn edge alongside house; the edge never stayed straight and neat after the freshly clipped grass grew. Now large stepping stones form a smooth, permanent edge for lawn. Besides a clean, mud-free pathway around the house, they prevent the front porch from resembling a highway cloverleaf, as an ordinary concrete walk might have done.

2. ALIGNMENT and leveling. If stones will be set in row, use chalk line stretched between two stakes to align them (shown). If stones will be placed in a curve, a garden hose makes an accurate guide line. In long rows, set each succeeding form about five inches from the last one.



3. FORMS CAN BE 2x4s nailed at corners so nails can be removed. Or, if stones are small use 1x4s nailed, staked so concrete won't push them out. Dig turf only to depth (width) of forms. With carpenter's level, set forms fairly level with ground. If you stake forms inside, drive stakes low.



4. FILL FORMS with old wire, rusty pipe, rocks, or similar material you've planned to junk. Spread it out evenly and wet it thoroughly before you place concrete. Already-mixed concrete is easiest, but on a small job like this, you can use ready-to-mix concrete, or mix your own.



5. LEVEL (SCREED) concrete with length of 2x4 on edge, or use long float. With float, smooth surface after film of water on top disappears. For interesting, non-skid surface, use float. For smooth surface, steel trowel it after you float it and as concrete begins to set up.

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LONG BEACH, CALIF.



Monument to the man who found gold and started the rush of 1849: James Marshall.



When the Gold Rush was at its peak, Coloma was a hell-roaring camp. The adventurers came and left, and after they had gone, the town lapsed back to quiet, as seen above.

Ghosts of the Gold Rush

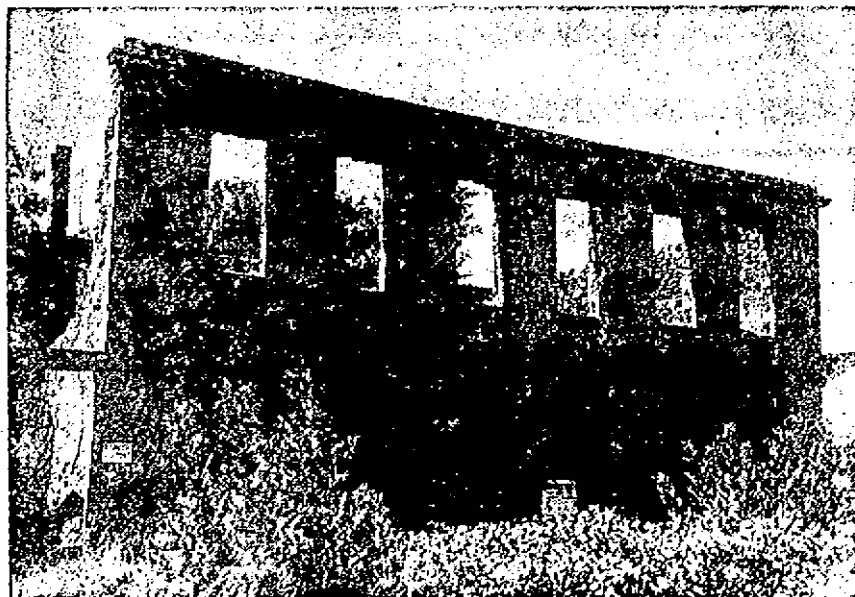
GHOSTLY, crumbling ruins mark the trail men once trod in the rush for golden fortunes in California. Life in the late 1840s and 1850s surged about these wrecks that were banks, hotels, saloons, dance halls, stage depots and livery stables—accoutrements of high, wide and handsome living, and sudden death. King's ransoms were found in the hills, only to be lost on the whirl of a wheel or the turn of a card. And when men moved on to other fields, their towns left to the wilderness again, most of them fall into neglect and decay. Some of these ghosts, still to be seen on a drive through the gold country, are pictured on this page.



Sutter's Mill, near Coloma, was the scene of gold finds that sparked building of boom towns.



St. George Hotel survived the boom days of the little-known town of Volcano which had 17 hotels in its heyday. St. George is a favorite with camera fans.



Bank-and-stores building was intended for sturdier fate than role in a ghost town, but the boom faded and left structure as an interesting 'El Dorado' town.

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SELLOUM selection—lush tropical leaves on upright stems. Grows in sun or shade—Basic background for tropical atmosphere. Reg. 1.95

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Buy gal. at reg. price of 4.98, get gallon FREE . . . **4.98**
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Sun or partial shade
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Green leaf with red berries.
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Elms, Alders, Sycamores,
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Independent • Press
Telegram

Parade

An open letter to
NIKITA KHRUSHCHEV

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Should married teenagers
be allowed in high school?

page 4

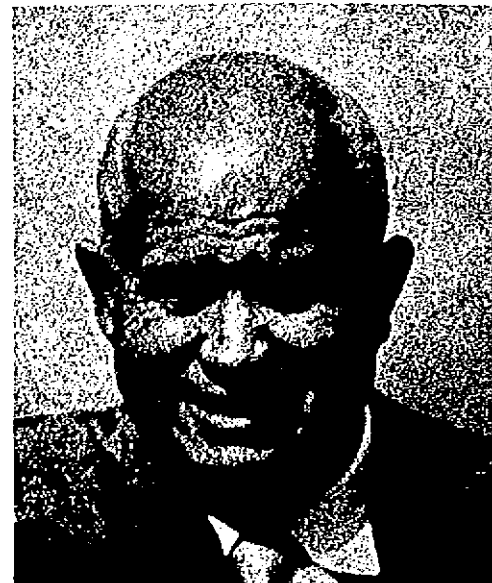


September 6, 1959

REG. U.S. PAT. OFF.

Linda Sue Voss: High school mother of triplets page 4

An open letter to NIKITA KHRUSHCHEV



ALL AMERICANS, even those who did not welcome the invitation, are interested in your coming visit. We all want you to see us as we really are, to test for yourself the slowness of freedom.

Communism has created a subterranean world of half-light, which apparently has distorted your image of us. Your speeches are burdened with misconceptions that we hope this trip will dispel.

You have repeatedly declared that "the impoverishment of the proletariat is the law of capitalism." We hope you will look around as you traverse our land. Notice the automobiles that choke our highways, the television antennas sprouting from our housetops, the stores swarming with shoppers. Are these the fruits of poverty?

If you doubt that all classes partake of our prosperity, you should break away from protocol and mingle with our common people. Visit our neighborhoods, inspect our homes, judge for yourself our living standard. Since most Americans keep telephones, you can open any telephone directory, select a name at random and visit his home. You will find he lives better than his counterpart anywhere else in the world.

You will be unable to avoid the newspapers, billboards, and radio-TV commercials that move the goods produced under capitalism. Such saturation advertising obviously is directed at a mass market. From this you can see how capitalism depends upon widespread distribution of our national wealth.

You will meet millionaires here. Ask them about their beginnings. You will be surprised how many started as humble workers. Any American can dream of becoming president or a millionaire for there is no limit to individual progress.

You may conclude that the dollar decides our fate, but it is merely the reward for work and skill. You may accuse us of being a nation of comfort seekers. True, overindulgence is a national failing. We are constantly searching for ways to produce better goods in less time at cheaper cost, to make life more enjoyable.

"THE DAYS OF capitalism are numbered," you have said. "Just as cells are constantly renewed in a living organism, so in society do old forms die and new, more progressive and advanced ones are born. Such a new form is the Communist society." The American system

If you could get two minutes with Nikita Khrushchev, what would you want to tell him?

Premier Khrushchev is coming here to learn to know us better. You can help by telling him what you think he should know about America. Pretend you can have two minutes with him. Then write down what you would like to tell him, address your letter to Nikita Khrushchev, care of PARADE, 285 Madison Ave., New York 17, N.Y. We will deliver your letter to him at the Soviet Embassy in Washington, and the best letters will be published in PARADE.

was born from the bloody triumph of our forefathers over despotism. Out of the wilderness they wrested a mighty civilization. Since those stirring days, we have met changing conditions with new ideas. Our economic growth has been matched by political and social progress. Now we face the future with boldness and imagination.

You have been obliged to introduce economic incentives into your own society. These are capitalistic roots, Mr. Khrushchev, but don't be afraid. You can find out what it's like to be a capitalist yourself by purchasing a few shares in one of our great corporations. Learn how your investment can earn dividends; attend a stockholders' meeting; read the company reports mailed to you in Moscow.

Our officials may try to steer you from labor strife. Don't let them. Find out where a labor strike is taking place; insist upon going to the scene. Then meet with management; talk with the workers; sit down at the bargaining table. You will discover that labor strikes are not expressions of Marxism or class warfare. The twin pedestals upon which our labor-management structure rests are the right of workers to earn good pay and the right of management to make a fair profit.

Our success depends upon peace, not war, as you have so often charged. It is not true that "war is wanted by the big monopolists who make profits from

the armaments race." Any straight-talking industrialist will tell you that, in an age of intercontinental missiles and H-bombs, factories can be devastated. And without factories, there are no profits.

ALTHOUGH OUR ECONOMY is geared for peace, we have not ignored the necessity for military preparedness. You will find little justification for your boast that you "could crush the United States" with your bombs and missiles. We hope you see enough of our military strength to inject sober realism into future Kremlin assessments.

You have been scornful of our two-party system of government, asserting that both political parties represent the same vested interests. We suggest you visit the Democratic and Republican national headquarters, and hear what the rival leaders say about each other. For an insight how our government carries out the will of the people, stop by any senator's office and ask to read the mail from his constituents.

CONTRARY to your charge that our papers print only "untruths and misinformation," you will find that the press is totally free of any capitalistic censorship or government interference. Read for yourself the criticism of government, conflicting views, and factual reporting found in our newspapers.

We don't expect to convert you to capitalism. But we hope you will see enough to judge the mood, temper, and ability of our people more accurately in the future. Our stake in peace is far too great for us to desire war or to capitulate if war is forced upon us.

We do not ignore the hand of friendship. At various times in our history, the British, Spanish, Mexicans, Germans, Italians, and Japanese have been our mortal enemies. Now they are our friends. Our relations with the Soviet Union could also improve if both sides worked to make it possible.

Jess Gorkin
JESS GORKIN
EDITOR, PARADE



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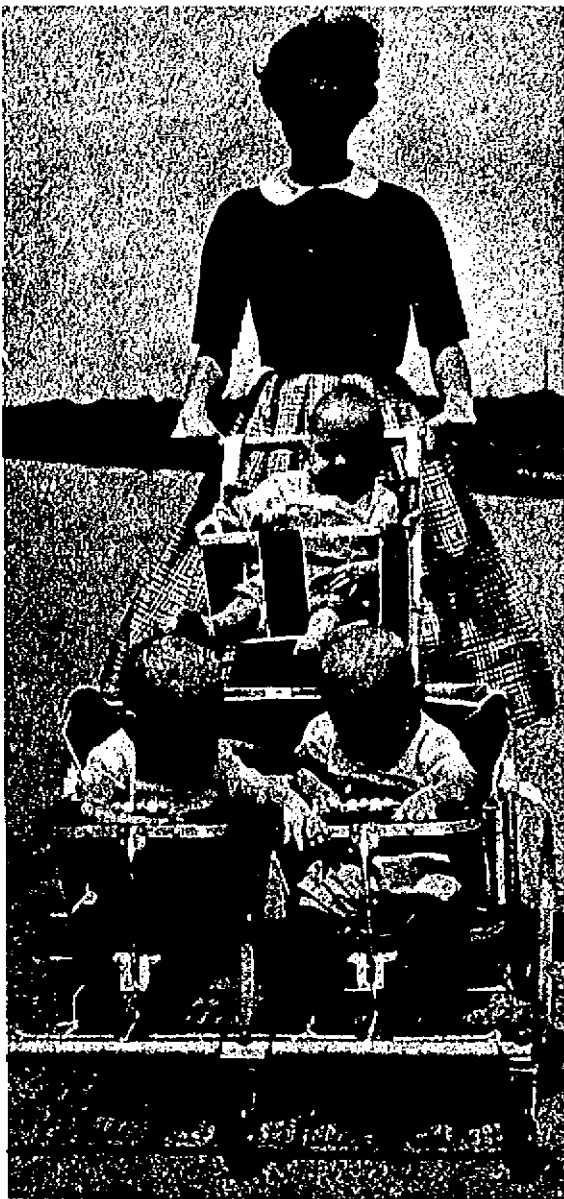


MARRIED TEENAGERS

Should they be allowed in high school?

by LLOYD SHEARER

Parade West Coast correspondent



Triplets Donny, Ronny, and Johnny with 17-year-old mother, Mrs. Linda Sue Voss. She got high school diploma after instruction from teacher who visited her four days a week.

WHAT DO WE DO about married teenagers in high schools? As youngsters stream back to classrooms this month, educators throughout the country are asking themselves this question. It is a question of constantly mounting importance because more high school students are getting married these days than ever before in our history.

Exact statistics are impossible to come by since only 31 states maintain adequate data on marriage, and only six report divorces by age to the National Office of Vital Statistics. But since 1950, a new group of young marrieds has come upon the American scene, a group of brides and bridegrooms ranging in age from 13 to 18, with one or both of the teenagers attending high school.

Take Dallas, Texas, as a typical example. Last May 480 married students were in the Dallas school system. Here's the way that figure broke down:

Senior high schools	459
Junior high schools	12
Elementary schools	9

Six years ago only 59 married students were in the entire Dallas school system.

There is no doubt about it. More and more of our teenagers can't wait to get married. Right now one 18-year-old girl in four is married, and half the girls in the nation are married before they're 20. According to William Pratt of the National Office of Vital Statistics, when the 1959 figures come in the nation will be surprised at how many youngsters the marriage bug bites.

Trend to Early Marriage

There is a definite continuing trend to early marriage in America, and it is currently posing a knotty educational problem: what to do with teen-aged brides and grooms in our schools.

In Dallas, where married students used to be excluded from school, the Parent-Teachers' Association counsel is strongly urging separate schools for the high school married set.

In Washington, D.C., married couples are split, the husband and wife each assigned to a separate school. "We try not to point up or emphasize early marriage," explains school superintendent Carl Hansen.

In Boston, Miami, New York, and Long Beach, Calif., married high school students often are assigned to evening classes with adults.

In Los Angeles, according to Yvette Pierce, supervisor of girls' welfare, "There is no over-all policy. We simply have the individual married girl discuss the problem with her principal. If the girl really wants to

maintain her education, we see to it that she does. If she has a record as a precocious truant or trouble-maker, we discourage attendance."

Indianapolis, San Diego, and Omaha permit married pupils to remain in high school but frequently ban them from extracurricular activities.

Last year, school officials at the El Cajon Valley High School in San Diego forbade Ron Stacy, 18-year-old star halfback, from going out for the football team on which he had previously played—this, because he had got married; and the principal, John Cornelius, wanted "primarily to avoid undesirable social problems among unmarried students." Stacy asked for a school district ruling and was told that the high school could not legally exclude married students from extracurricular activities, including sports, nor transfer them to adult or special classes. "Marriage," said county counsel Carroll Smith, "is a domestic relation that is highly favored by law."

Mother of Triplets

And yet in East Greenwich, R.I., and dozens of other communities, "to avoid a deleterious effect upon the student body," students who get married are suspended for the remainder of the year.

In virtually all cities, as high school brides become noticeably pregnant, they are asked to leave school. One exception is Oakland, Calif., where "girls who become pregnant, married or unmarried, are not excluded until in the judgment of the school they should no longer be in regular attendance. Home instruction is provided for girls who are pregnant where we feel they can profit from such instruction."

A working example of efficient home instruction for the pregnant bride involves Mrs. Linda Sue Voss (see cover), 17, of Redlands, Calif., who left high school in her senior year after becoming pregnant, gave birth on September 17, 1958, to triplets named Donny, Ronny, and Johnny, then was graduated with her class this past Spring. She had taken home instruction from an assigned teacher who visited her at her residence four days a week.

Less than 100 miles away, however, in Escondido, Calif., a 16-year-old girl, Beverly Jean Goin, was dropped from Escondido Union High School after she was married, with parental permission, to Larry Gene Goin, a sailor stationed in Hawaii. With her father, Eugene L. Turner, the girl petitioned the California Superior Court for a writ of mandate to force her high school to re-admit her. Faced with legal action, the trustees reversed their policy and allowed Beverly to re-enter high school with no conditions attached.

FROM AFAR, LANCE WATCHES INCREDULOUSLY AS THE DARK HULK OF A SAILING VESSEL GLIDES SILENTLY INTO THE COVE ---

SOON THE SOUNDER CAN BE HEARD MARKING THE WATER'S DEPTH --- THE VESSEL TACKS HER SAILS, COMES ABOUT INTO THE WIND, AND SINKS HER TWIN ANCHORS INTO THE BAY MUD....

LANCE SHAKES HIS HEAD IN DISBELIEF--
IT CAN'T BE YOUR GRAND-FATHER'S SHIP! IT'S BEEN SEVENTY YEARS SINCE HE LEFT YOUR GRANDMOTHER AND SAILED OUT OF HERE!

DOES THE SPY-GLASS LIE?

SHE'S BLACK AGAINST THE MOUNTAIN! I CAN'T MAKE HER LINES!

YOU SAW HER LINES QUITE CLEARLY IN THE MOONLIGHT ONLY A MOMENT AGO! ARE YOU AFRAID TO BELIEVE WHAT YOUR EYES TELL YOU?

I'M BEGINNING TO! HOP ON... WE'RE GOING TO TAKE A CLOSE LOOK AT THAT SHIP BEFORE SHE PUTS ASHORE!

BUT THEY MAY ALREADY BE LANDING!

IT'S NOT LIKELY! THE MUD FLATS WILL FORCE THEM TO WAIT FOR HIGH TIDE---

MEANWHILE, ABOARD THE SHIP---

THE MEN, THEY ARE NOT WILLING TO LAY TO TILL DAYLIGHT, CAPTAIN! THEY WANT TO PUT ONE BOAT ASHORE NOW FOR A LOOK AROUND! DO YOU UNDERSTAND? WE GO ASHORE NOW!

HE'S NODDING HIS HEAD... HE UNDERSTANDS! LET'S GO!

ALONE, THE OLD SEAMAN SMILES TO HIMSELF. HIS GLORY DAYS LONG GONE, HE CAN NEITHER SPEAK NOR HEAR... BUT EVEN NOW HE CONTINUES TO LIVE UP TO HIS NAME... **EL CARNICERO**—'THE BUTCHER'!

ENTER KOOL-AID'S WINTER CARNIVAL CONTEST!

WIN A \$5,000 TRIP TO THE WINTER OLYMPICS

FOR YOURSELF AND ALL THE FAMILY — OR \$5,000 IN CASH

GRAND PRIZE

You, your mom, dad, brothers and sisters will spend eleven wonderful days watching the exciting Winter Olympics (starting February 19, 1960) at beautiful Squaw Valley, California. All expenses paid up to \$5,000, including transportation, side trips, hotels, meals, entertainment, all clothing and equipment for trip and stay. Enter this once-in-a-lifetime contest now! Alternate Grand Prize — \$5,000 in cash!

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Enter now and every week for 4 weeks!

FOLLOW THESE EASY RULES!

1. From any of Koal-Aid's great flavors, choose the one you like best. Then, tell us why it is your favorite flavor in 15 words or less. Use entry blank or plain piece of paper.
2. Send as many entries as you wish, but each one on a separate Koal-Aid envelope (any flavor) with no. & return. Send to: Koal-Aid Contest, Box 6304, Chicago 77, Ill.
3. There will be 4 weekly contests. Entries postmarked before midnight, September 20, 1959, will be judged in the first contest. Thereafter, entries will be judged in the contest for the week in which they are postmarked. Second contest closes midnight, September 27, 1959. Third contest closes midnight, October 4, 1959. Fourth and last contest closes midnight, October 11, 1959. Entries for each contest must be postmarked not later than midnight on each contest closing date.
4. The weekly winner whose entry is judged best of all entries submitted for the 4 weekly contests may choose either the Grand Prize (\$5,000) or \$5,000 in cash. The weekly winner will be judged in the contest for the week in which they are postmarked. Second contest closes midnight, September 27, 1959. Third contest closes midnight, October 4, 1959. Fourth and last contest closes midnight, October 11, 1959. Entries for each contest must be postmarked not later than midnight on each contest closing date.
5. All entries, materials, and those chosen become the property of General Foods. No entries returned. No correspondence entered into. 50¢ handling fee for Federal, state or other taxes on prizes received will be the responsibility of the winner.
6. General Foods reserves the right to disqualify entries prepared by professional writers, editors and related writing services.
7. Contest is open to any resident of the United States, its territories and possessions. General Foods, its subsidiaries, its employees, advertising agencies, the Kellogg Co., and their families.

4 WEEKLY CONTESTS
301 PRIZES IN ALL

HERE'S ALL YOU DO!
Choose the Koal-Aid flavor you like best. Then, tell why it's your favorite — in 15 words or less. No rhyming necessary!

SAMPLE ENTRY TO HELP YOU WIN!
In winter, summer, spring and fall I like **ORANGE** Koal-Aid best of all — because **ORANGE KOOL-AID IS FUN TO DRINK IN ANY SEASON**!

If you want, get mom and dad to help you. Use the entry blanks on this page. You can get more at any store where Koal-Aid is sold. Send in as many entries as you wish. But remember to send an empty Koal-Aid envelope (any flavor) with each entry!

ENTRY BLANK—CLIP NOW
Koal-Aid Contest, Box 6304, Chicago 77, Ill.
In winter, summer, spring and fall I like _____ Koal-Aid best of all — because _____
I ENCLOSE ONE EMPTY KOOL-AID ENVELOPE
NAME _____
ADDRESS _____
CITY _____ STATE _____
STORE NAME AND ADDRESS WHERE KOOL-AID WAS PURCHASED _____

ENTRY BLANK—CLIP NOW
Koal-Aid Contest, Box 6304, Chicago 77, Ill.
In winter, summer, spring and fall I like _____ Koal-Aid best of all — because _____
I ENCLOSE ONE EMPTY KOOL-AID ENVELOPE
NAME _____
ADDRESS _____
CITY _____ STATE _____
STORE NAME AND ADDRESS WHERE KOOL-AID WAS PURCHASED _____



◀ Guidance is sought by Florine Williams, who traded school for marriage at 16. She says that marriage means less rather than more freedom for young girls.



School trustees at Escondido, Calif., relented and readmitted Mrs. Beverly Jean Goin (above r., with mother), 16, after she sued to complete education. Parents approved of marriage.

What all this points up is that educators are confused, muddled, undecided. They simply do not know what to do about the problem of young marriage except to discourage it. Students in many schools throughout the land are told that marriage means expulsion, a ruling of questionable validity since most lawyers declare it to be unconstitutional. You cannot legally deprive a boy and a girl of their rights to a public school education because they fell in love and got married. Yet that is what many school boards try to do on the ground that married teenagers will start sex discussions among unmarried schoolmates.

The thinking of William Radney, principal of the Escondido Union High School, from which Beverly Jean Goin was banned until she took legal action, is typical of many educators.

"The feeling we have," says Radney, "is that when a girl becomes married and assumes the relationships common to marriage, it might not be a good idea for her to associate with other impressionable teenagers because she might discuss her intimate relationships with them.

"I don't think," Radney continues, "that it's a good idea for teen-aged high school kids to be exposed to married teenagers. It would just stimulate more marriages among teenagers who are not prepared for marriage. What we're trying to do is to prevent and delay early marriages, because all available statistics prove that the earlier the marriage the greater the likelihood of its quick dissolution."

Just how valid is the assumption that youngsters whose marriage has been sanctioned by the law, the home, the church, and all the other forces of society will tempt their single colleagues into immorality?

PARADE questioned Beverly Goin after she had been re-admitted to Escondido Union High School. She said, "After I came back to school, a married woman,

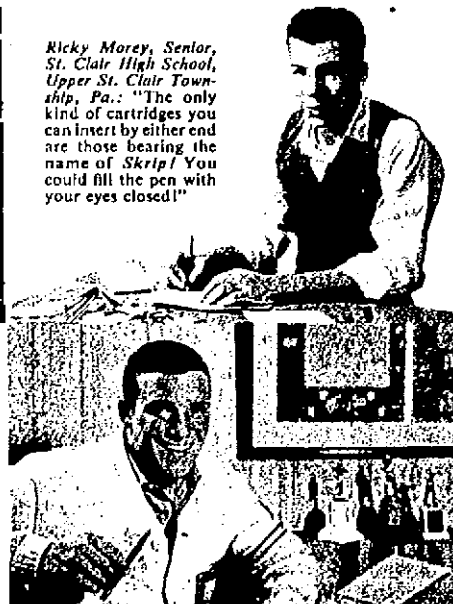
Continued on page 6



Sally Cunningham, Junior, Birmingham High School, Birmingham, Mich.: "By carrying Skripsert cartridges in your pocket or purse, you can fill your Skripsert pen right during a class or exam! And quickly!"

Mike Hegan, Senior, St. Ignace High School, Cleveland, Ohio: "Here is a fountain pen whose new compact length fits a shirt pocket. The chrome cap makes it a rich-looking pen for my money. And it writes perfectly, too!"

Ricky Morey, Senior, St. Clair High School, Upper St. Clair Township, Pa.: "The only kind of cartridges you can insert by either end are those bearing the name of Skripsert! You could fill the pen with your eyes closed!"



Student leaders tell why they're taking Sheaffer's new cartridge pens



John Tomlinson, Freshman, Stanford University, Palo Alto, California: "To fill your Skripsert pen, all you have to do is drop a Skripsert cartridge into the barrel! No mess this semester for me!"

Ann Margaret Olson, Freshman, Northwestern University, Evanston, Illinois: "The modern point of this Skripsert cartridge fountain pen brings out the character in handwriting—as only a real fountain pen can!"



back to school!

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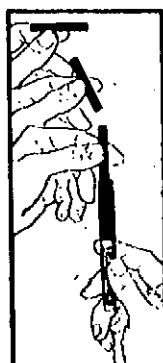
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Economy pack of 12 cartridges... \$8.95
(In your choice of eight washable and permanent colors)

TEENAGERS continued

Why today's great rush to early marriage?

some of the boys taunted me with dirty cracks. But my Dad said not to pay them any attention and they'd stop, and my Dad was right. There's been no difference between me and the girls."

Other married high school students interviewed by PARADE related much the same experience. Said Linda Sue Voss: "Whether a girl is married or not has nothing to do with sex discussions. There are lots of single girls in school who think and know more about sex and have more sexual experience than I will ever have. It's stupid to accuse a married girl of having sex on her mind more than a single girl. In that way you are penalizing marriage."

And yet when this reporter took a random sampling of student opinion at Esccondido Union High School on the question: "Do you think married teenagers should be allowed in high school?" more than 90 per cent answered, "No, they should not."

The Same Dilemma

Said Jean Simbach, 14, "Once a girl is married she gets too mature for her old friends." Explained Clint Mercer, 15, "They can influence other kids too easily." Said Laurel Angus, 15, "I don't think they should be allowed in school because, after all, once you're married things are different."

When the question was reworded in this fashion: "If you get married tomorrow, do you think you should be banned from high school?" these same students said, "No." They called such a policy unfair. This same dilemma confronts educators.

How does one deter early marriage by removing the visible examples from high schools without penalizing or de-

priving the young marrieds of their just rights? In large cities, where many schools are available, you can segregate young marrieds but certainly not in smaller communities. And the way the marriage tide is running, it is entirely possible in the years to come that fully 50 per cent of the girls in the senior high school class will be married before their graduation.

What factors are causing this rush to early marriage? Experts attribute it variously to prosperity, the current ability of a young couple to support themselves, to insecurity, the draft, and the "romantic fallacy" in American life that overstates love in all its forms.

Norman Ryder, sociologist at the University of Wisconsin, believes the trend represents a submission to conformity. "I fear strongly," he says, "that our young people today are afraid to be individuals, afraid to think for themselves, afraid to be nonconformists. And so, early marriage, which in a sense is a mark of achievement in the teen-age test area, tends to snowball, becoming the way to conform."

'On My Own'

What do the high school marrieds say themselves? Florine Williams of Fallbrook, Calif., who quit school at 16 for marriage, says, "Most high school marriages are caused by kids escaping from unhappy or difficult home situations. A second reason is pregnancies. There are always a number of girls who have to get married. And a third is just a wild feeling for independence. I come from a happy home, but I got married because I wanted to be on my own. I was too young to realize that marriage means less freedom for a young girl,

Movies dealing with problems of teenagers do well at box offices across the country

American International Pictures, a production company specializing in such timely, provocative low-budget films as *Dragstrip Girl* and *Reform School*, recently released a motion picture entitled *Diary of a High School Bride*. The film, with Anita Sands (l. in picture at right) and Wendy Wilde, is aimed at the teen-age market, and is doing excellent business in all locations. It deals realistically with the problem of teenagers who are biologically prepared for marriage without being occupationally, financially, emotionally, and intellectually ready. Today's teenagers have developed their own particular morals, and in the process have isolated parents who find it difficult to communicate with them. When parents seek to exercise their prerogatives via discipline, their teenagers resent this and frequently escape parental supervision via marriage.

Reasons: prosperity, insecurity, the draft

that you have to surrender your individuality almost completely."

Other students questioned by PARADE explained the causes of young marriage in similar terms. "I couldn't stand it in school any more, and since Tom said he loved me, I said, 'What the heck!' ... We were both madly in love. Bill said he could support me. There was no reason for waiting... My parents used to nag me so much. They were constantly afraid I'd come home from every date pregnant. I got so tired I decided to get married... My parents were against marriage although Fred and I deeply loved each other. To force the marriage I got pregnant. After that they gladly gave their consent."

Dr. Edwin Patton, famed pediatrician, declares, "It is all a part of the modern romantic, almost hedonistic, philosophy. Kids feel that they have to live right now. They are not willing to defer or sublimate their feelings. Nowness is the keyword in their behavior."

"It so happens," Dr. Patton avers, "that nature is on their side in that the modern world is out of synchronization with many natural impulses such as the sex drive. We advocate continence and say it is harmless and that football and baseball are great sublimation sources. But the truth of the matter is that direct sublimation of the sex instinct is practically impossible and that continence for many youngsters is very difficult."

One school that has shown the way is Memorial High School in Pelham, N.Y. According to Dr. Carolyn Hewson, psychologist for the school system: "There are two things that the adult community can do about teen-age marriages. One is to discourage them when they seem unwise, as they often do;

the other is to help them work out if they nevertheless take place."

At Memorial High, school officials maintain an open attitude as regards high school marriages. They encourage a frank discussion, both at home and in school, of sex and marriage problems so that youngsters will realistically be guided if they take the marital step.

"We need to be," Dr. Hewson maintains, "in a position to show young people that running away from difficult problems at home or school is seldom an answer... We need to be sufficiently open-minded to recognize that occasionally an early marriage is preferable to a dreadful home situation."

Second-class Citizens

Sociologists believe that high schools do not help young marrieds by expelling them from school, depriving them of an education, and limiting their occupational skills. They do not help them by treating them as second-class students and compelling them to feel that marriage is wrong, half-criminal, or a basic escape mechanism.

Authorities feel that schools help most when they accept married students without any special provisions and where they try to alter their classes, provide adequate home instruction, and prompt the married students to discuss their problems frankly and openly. As one school teacher in Oakland, Calif., so pithily puts it:

"A frank discussion of marriage by married youngsters who are going to high school and running a household is enough to discourage most kids. Only when you make marriage in high school a forbidden fruit do you heighten the desire to try it prematurely."

How to help your baby before he is born

Secret reason why babies get cross

How old are most new mothers?



Having a baby? Here's what you and your husband can do now to help make sure your newborn will be healthy and happy.

● **See a doctor early.** He'll get you started on a good diet—what you eat the first few weeks supplies the foundation for a strong healthy baby! All during pregnancy, a well-balanced diet is of utmost importance.

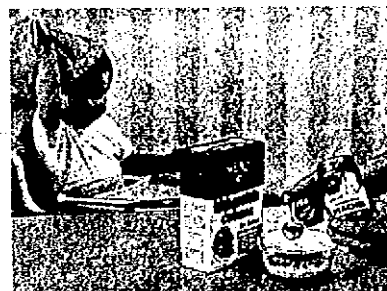
● **Let your doctor—not your friends or relations—answer your questions.** Remember that fathers have worries too! Talking with the doctor helps your husband under-

stand more about the physical and emotional aspects of pregnancy. Happiness plays an important part in your health and your baby's.

● **Get further help free from Heinz authoritative new book, "The ABC's of Prenatal Care."** Includes information on beauty care, exercise, diet, lullaby needs, the "RII factor," hospital pointers—plus hundreds of babies' names! For your free copy, send your name, address, expectant date and ages of older children to Heinz Baby Foods, Box 28, D-12, Pittsburgh 30, Pa.

● **Add a party touch to baby's menus** by occasionally topping his Heinz Pre-cooked Cereal with a spoonful or so of Heinz Strained Peaches. Delicious tree-ripened free-stone peaches, smooth-textured and lightly sweetened, make cereal real party fare. Treat baby to other tasty "cereal sundries," too—just add any Heinz Strained Fruit to any of the 5 Heinz Cereals. All Heinz Cereals are enriched with active iron—extra easy to digest.

● **When baby acts cross** and you can't figure out why, maybe he's trying to master a new skill—such as rolling over or sitting up. After he succeeds, his sunny disposition will shine again!



● **How do you compare "age-wise"** with other new mothers? According to the latest vital statistics, the median age of first-time mothers is 22.2 years. When the second baby appears, it's 24.9 years, and 27.6 years at the third baby's birth.

● **The lid is off with one easy turn!** Now Heinz Baby Foods bring you these convenient new screw-on caps—so simple to open and reseal. No pry-up tool needed. You'll find these handy screw-on caps now on a number of Heinz Junior favorites as well as many Heinz Strained Baby Foods. More soon.



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HEINZ Baby Foods

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"I like it FLAVORED!"



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Everyone likes
PHILLIPS'
Milk of Magnesia

To relieve constipation — Phillips' gives more complete relief than single-purpose laxatives, because Phillips' actually works in two places. It not only relieves constipation but also the acid indigestion which so often accompanies constipation. And Phillips' works leisurely. You can take it with water at bedtime and by morning get wonderful relief.

To settle upset stomach — Phillips' settles your stomach in seconds, because it's one of the fastest, most effective stomach acid neutralizers known. Scientific tests show Phillips' neutralizes the excess acids which cause upset stomach, gas, heartburn and other distress—in seconds!

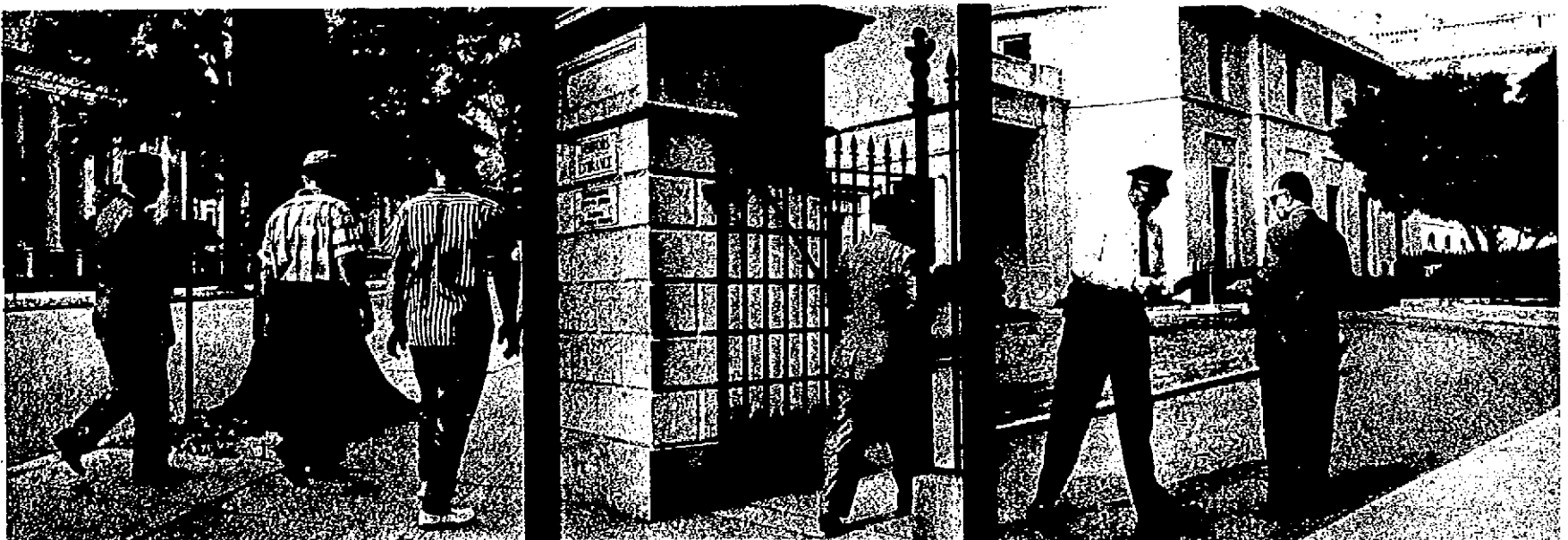
Get Regular Phillips' or delightfully refreshing new Mint-Flavored Phillips' — both at the same price

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Burgess Vibracrafters, Inc.
Grayslake, Illinois



Who is this man? He looks like an ordinary pedestrian—but he has an important paper for the President

IT'S PAYDAY AT THE WHITE HOUSE

by **BILL KREH**

WASHINGTON, D.C.
On the last working day of each month, a ruddy-faced Irishman named Timothy Patrick O'Sullivan places two green cardboard Government checks inside a small brown notebook and leaves his office in the Treasury Dept. Annex. He walks briskly across Madison Place, crosses Pennsylvania Ave., and strides up to the east entrance of the White House.

Usually the uniformed guard waves him through the gate. Sometimes he has to show his pass. From the gate he walks to the office of President Eisenhower's military aide, Col. Robert L. Schulz.

The colonel is expecting him.
"That time of month again, eh, Tim?" Colonel Schulz smiles as he signs his name neatly in the brown book.

A Quick Handshake

There's a quick handshake and O'Sullivan starts back to his office. He has a little extra bounce in his step because he's just performed the most unusual and satisfying part of his Government job.

He's paid the President of the U.S. his salary for the month.

It's been up to O'Sullivan to deliver the President's pay personally since early 1958. That's when he became chief of the periodic payments branch of the Treasury Department's Washington regional office. By tradition, the man who heads that branch is the one who delivers the chief executive's pay.

The President gets his pay each month

in the form of two checks. One is for one-twelfth of his yearly salary of \$100,000. The other is for one-twelfth of his \$50,000-a-year expense allowance. Together they total \$12,500.

Both checks are taxable and, like all salaried workers, the President has income tax withheld. Officials won't divulge exact amounts, but if only the minimum is deducted the checks amount to \$6,688.86 and \$3,333.34 each month.

Payday for the President usually begins shortly after 9 a.m. on the last day of the month. If this falls on a Saturday or Sunday, he's paid the Friday before.

O'Sullivan goes to the office of his boss, Lawrence Levy, director of the regional disbursing office. The two checks—they're just like any standard Government check—and the brown receipt book are taken from Levy's safe. The men make one last verification of the date and amounts. Then O'Sullivan leaves for his important 200-yard walk to the White House.

A modest man (few of his friends know of his monthly visits to the White House), O'Sullivan says his short walk always has been uneventful. If it's not raining, he carries the receipt book in his hand, with the checks tucked neatly within its pages. If the weather is bad, he holds it inside his coat.

"I don't think anyone would have the nerve to try to cash a check made out to the President," O'Sullivan chuckles. "But I still don't take any chances. I keep a good grip on that book all the way."

The President doesn't see his checks until later in the morning, when Colonel

Schulz takes them to the President's office, along with whatever other documents he may have ready for Ike's signature. The President takes a quick look at them, flips them over, and scrawls "Dwight D. Eisenhower" across the back. If the President's out of town, the checks usually are put away until he returns.

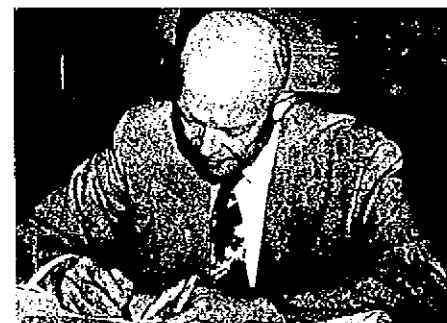
Like 16 of his predecessors, President Eisenhower keeps his bank account at the Riggs National Bank, across Pennsylvania Ave. from the White House. And like most of his predecessors, Ike doesn't do his own banking. That's left to Colonel Schulz.

Harry Truman once decided, shortly after he became President, to go to the bank himself. He left his office and walked across the street to Riggs unannounced, and it took the police nearly an hour to straighten out the traffic jam. He never did it again.

Lincoln's Paychecks

Abraham Lincoln probably was the last President to do his own banking. And he didn't do a very good job. Riggs' records show he was overdrawn several times—mainly because he would stuff his salary warrants into his desk and forget about them. When reminded—usually by his Secretary of the Treasury—he would put them all into his hat and walk to the bank to deposit them.

Colonel Schulz makes two stops on the President's payday. The first is at Riggs' main branch, where he fills out a regular deposit slip and takes it to a teller, sometimes standing in line. He deposits one check to Ike's account there.



Once a month, his paycheck is included among the papers submitted to President Eisenhower for signing.

Then he takes a short ride up Connecticut Ave. to the Dupont Circle branch of Riggs Bank. There he deposits the other check to the account of Mamie D. Eisenhower. While Ike was in Europe, Mamie kept her account there, and she's steadfastly refused through the years to switch.

The systematic way Ike is paid is in vivid contrast to the way Presidents used to draw their salaries. Before 1913, Presidents were paid in a haphazard manner.

George Washington's salary account stayed in a snafu most of the time. He refused to take any salary, asking to be paid for expenses only. In fact, when he was inaugurated no one knew what the salary would be. Congress didn't decide on \$25,000 until the next September.

Washington drew expense advances for eight years. When totaled, they amounted to nearly \$197,000—just \$3,000 less than his salary would have been.

Thomas Jefferson started the practice of taking the salary in equal monthly installments.

Technically these were advances, and a President's pay account wasn't closed out until the end of his term.

In 1913 this was changed by a decision to close out the chief executive's salary account on a monthly basis. This system still is followed—although nowhere in law does it say it must be. The Comptroller General issues a "certificate of settlement" with the President each month for his salary.

Such a certificate is drawn up about the 20th of each month in the office of Lawrence Denney, director of the claims division in the General Accounting Office. It reads: "Dwight D. Eisenhower, the White House, Washington, D.C. This certifies there is due from the United States to the above-named claimant, payable from the appropriation indicated, the sum of \$12,500 on account of compensation as President of the United States, from..."

This certificate is delivered to the Commissioner of Accounts in the main Treasury Department building. A voucher for each check is prepared by Roger E. Smith, the budget and fiscal officer of the Bureau of Accounts. From then on it's up to regional director Levy.

Levy's office makes up a progress sheet from the vouchers and schedule of payment. These become just some of the many thousands being handled that day. A clerk takes two blank checks and feeds them into an IBM machine, which punches a set of tiny square holes in them. The checks then go to an "interpreter" machine, which translates the punch-holes into amounts.

No Special Handling

The checks, still unsigned and unaddressed, and their documents go into a pile awaiting the next step—filling in of the payee. Any of a dozen typists may type: "Dwight D. Eisenhower, the White House, Washington, D.C."

Another worker verifies the name and amounts—the same as she would do no matter to whom they were made out. Finally they go into an automatic signing and dating machine, where the date and signature of J. F. Cannon, the Treasury's chief disbursing officer, is imprinted. The finished checks are put inside Levy's gray, 2 x 4 safe until the President's payday.

The routine is the same each month with one exception. Tucked into the receipt book with the January checks is the President's W-2 form, showing salary paid and taxes withheld.

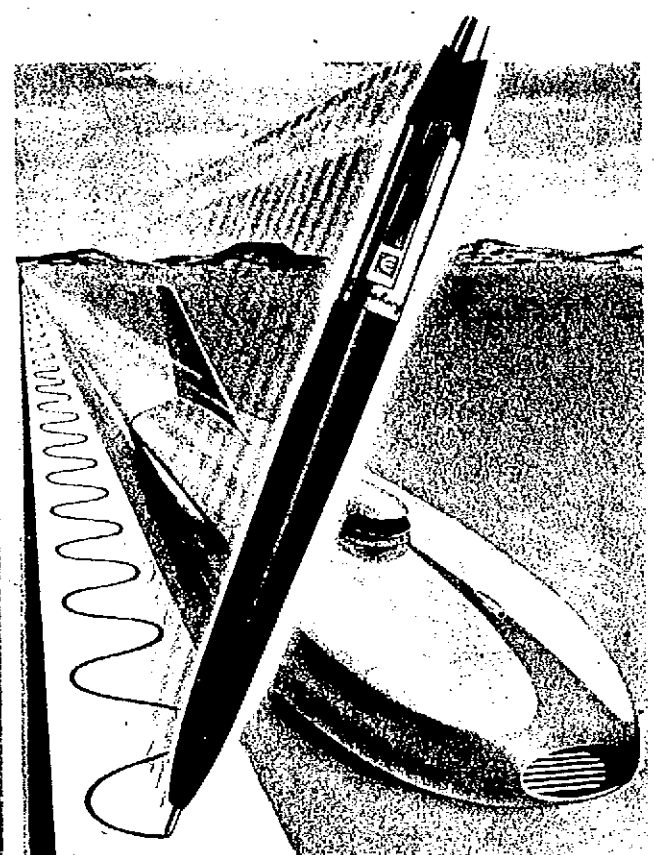
The plain brown receipt book has been in use since 1951. First entry was made on May 31, 1951, for Treasury Check No. 12515072 to Harry S. Truman and signed for by William D. Simmons, veteran receptionist in the White House lobby. Ike's first check, No. 18940195, was signed for by Colonel Schulz on Jan. 30, 1953, just ten days after his inauguration.

And there's one entry that almost didn't make it on schedule. It's for Treasury Check No. 16631695, dated June 30, 1958. That was the one and only time that O'Sullivan slipped up.

"It was right after I became chief," he explains, "and I'd become so busy learning other new duties that I forgot the day of the month."

About noon my phone rang. It was the White House. I squeaked out a quick 'Yessir' and broke all track records for the 200-yard dash. You know, I haven't had to be reminded to pay the President since."

PROVED! A BALL POINT PEN THAT
Actually feeds ink at
200 words a second

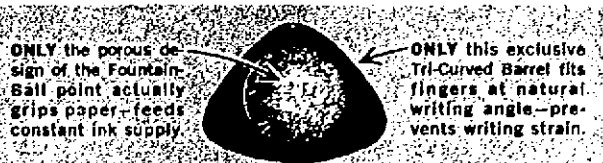


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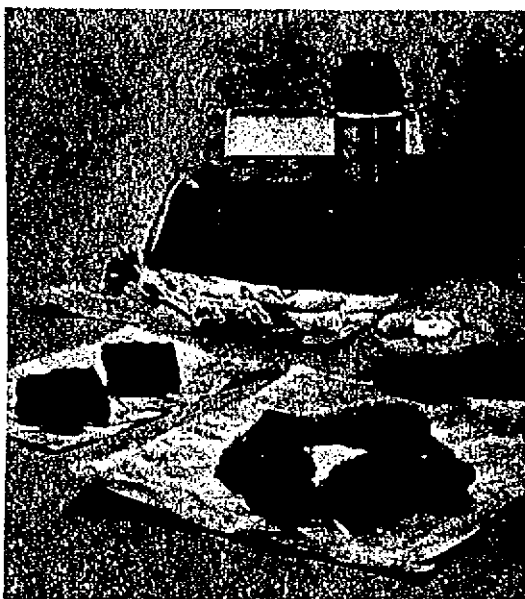
ONLY this exclusive Tri-Curved Barrel fits fingers at natural writing angle—prevents writing strain

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	Something hearty	Something crisp or juicy	Something toothsome	Something drinkable	Something to surprise
	Sandwiches (with protein-rich filling—meat, fish, poultry, cheese, eggs, peanut butter)	A raw vegetable or fruit, or both	Fresh or cooked fruit, fruit cup, pie, cupcakes, doughnuts, cookies	A milk beverage or soup made with milk	Candy or a game. Or salted nuts, a deviled egg, a pop-corn ball, etc.
MON	Ham or peanut butter in cornbread squares	Carrot sticks, Sweet gherkins	Applesauce	Cream of celery soup	Gingersnaps and cubes of cheese
TUES	Cold roast meat sandwich (from Sunday's roast), pickle relish	Cucumber sticks, Green pepper strips	Small orange	Milk	Jelly doughnut
WED	Egg salad sandwich (lettuce packed separately)	Radish roses, Celery curls	Wedge of blueberry pie	Cream of tomato soup	Crossword puzzle
THURS	Oven-fried chicken, bread and butter sandwiches	Stuffed celery, Scallions	Fresh fruit cup	Milk	Frosted brownies
FRI	Tuna salad sandwich (lettuce packed separately)	Small tomato	Cluster of grapes	Chocolate-flavored milk	Sugar cookies

Plan a week of Pack-It lunches

by BETH MERRIMAN *Parade food editor*



Today's lunch box is a smart accessory, socially acceptable everywhere. It travels to office, school, and shop; aboard planes, trains, cars, and boats. As a result, packing a meal has become a daily chore in many homes, a never-ending problem that taxes imagination and ingenuity. And she-who-must-pack needs help.

I found one source of aid on a recent visit to my friends at the American Institute of Baking in Chicago. They're busy with a big project of Pack-It meals: Bright ideas for a kitchen Pack-It corner, a workable pattern for the finest in Pack-It meals, and a host of inspirational food ideas that should fit this pattern.

Back in New York, in PARADE's test kitchen, following the institute's pattern, we developed a full week of Pack-It meals for our readers. The chart above is the result. You can see how easily it works out in the picture at left, which shows Thursday's Pack-It lunch. Use the chart as a guide, along with these helpful hints:

Pointers for Packers

Use soft butter or margarine for spreading on sandwiches; spread evenly, crust to crust.

Wrap lettuce and other crisp sandwich additions separately.

Use a variety of breads (enriched white, whole wheat,

rye, cracked wheat, French, raisin, buns, hard rolls, etc.).

Be generous with fillings; spread evenly, crust to crust.

Use flavor accents in fillings: minced onion, chili sauce, ketchup, pickle relish, mustard, lemon juice, etc.

Wrap each sandwich separately. Label sandwiches that are to be frozen.

Pack heavy foods on the bottom of the lunch box, sandwiches next, dessert on top. Fill vacuum bottle at the last moment. Don't forget the salt and pepper.

The Pack-It Corner

Organize a place in your kitchen, near the refrigerator, bread box or bread board, to store:

Non-perishable pantry-shelf foods and seasonings

Sharp knives and scissors

Flexible spatulas for spreading

Mixing spoons and forks

Small bowls

Measuring spoons and cups

Wrap-and-pack materials (aluminum foil, plastic film wrap, waxed paper, etc.) and containers of paper or plastic, together with covers.

Disposable drinking straws, paper napkins, and paper and plastic spoons and forks.

FROM PARADE'S TEST KITCHEN

QUICK MEAL IDEAS

from the
Betty Crocker
Kitchens

QUICK!

Hamburgers Tossed Green Salad
French Fried Potatoes
Iced Tea Gingerbread 'n Whipped Cream

BETTY CROCKER GINGERBREAD MIX—It's quick 'n easy to bake up spicy, jumpy gingerbread. All you do is add water, mix and bake. Serve warm or chilled with whipped cream.



COOL!

Sliced Roast Beef
Quick Bread Sticks Fresh Fruit Salad
Milk Boston Cream Pie

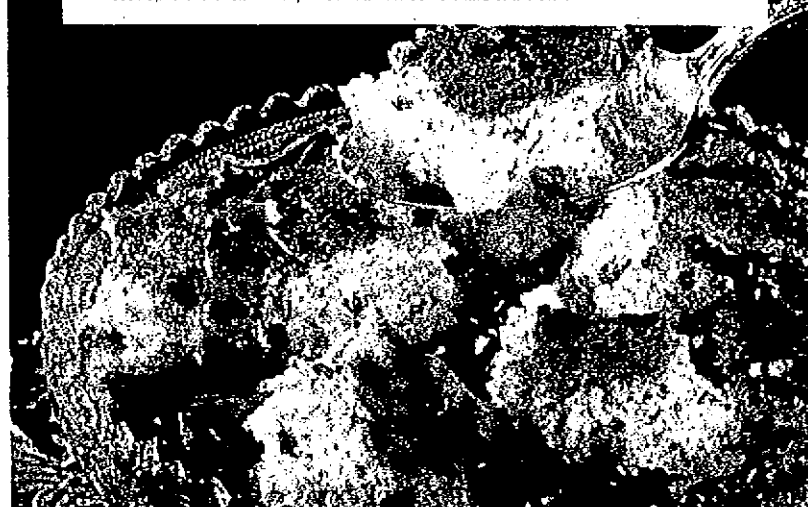
BETTY CROCKER BOSTON CREAM PIE—Make the filling and bake the cake in the cool of the morning. Later, fill and frost the Boston Cream Pie. Then chill until serving time.



PRETTY!

Grilled Hot Dogs 'n Cheese Potato Chips
Carrot and Celery Sticks
Iced Coffee Orange Pudding Cake

BETTY CROCKER ORANGE PUDDING CAKE MIX—Tangy orange-flavored cake baked in delicious orange pudding sauce. Pop in the oven while you eat dinner. Serve while still warm.



EASY!

Chive Omelet
Chopped Spinach Sliced Tomatoes
Lemonade Brownies

BETTY CROCKER BROWNIE MIX—Chocolatey-good brownies—the kind your family loves. Make 'em chewy and fudgy or light and cake-like. They take just minutes to mix and bake!



Make all your desserts homemade fresh,
homemade wholesome, homemade good!
"We guarantee every mix we make for you
will come out homemade perfect!"

Betty Crocker



HINTS from the Betty Crocker Almanac

Here's a brand new dessert from Betty Crocker! **Colonel Pudding Cake** Mix! Moist, tender cake and buttery-tasting caramel pudding. Topped with whipped cream or ice cream it's an exciting, delicious new dessert!

*PERFECT! Yes, every mix we make for you is guaranteed to come out perfect, or send the box top with a letter describing your baking to Betty Crocker, Box 200, Minneapolis 40, Minn., and General Mills will send back postage cost.

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Nature's great laxative combination
... Kellogg's All-Bran and milk

For irregularity
due to lack of bulk

Millions of people are trying to "doctor" away constipation with drug laxatives.

Millions of others have discovered a far better way to deal with the problem—a good-food way that's pleasant, safe and effective. This is the Kellogg's All-Bran way.

You see, when constipation is caused by lack of bulk in the diet, harsh drugs can provide only temporary relief. But Kellogg's All-Bran can correct the trouble by supplying the bulk needed for natural regularity.

Kellogg's All-Bran is the

appetizing whole bran cereal—and bran is nature's best bulk-forming food. Just half a cup of Kellogg's All-Bran with milk each day gives you enough good food bulk to keep you on schedule.

Try correcting constipation this good-food way. Enjoy Kellogg's All-Bran for 10 days and see if it doesn't work for you.

Be sure you get the original whole bran cereal. It's Kellogg's All-Bran—America's favorite flavor and fitness cereal.



INSTANT RELIEF FOR ATHLETE'S FOOT ITCH this "hospital-tested" way!

AMAZING ANTIKID CREAM DESTROYS
FUNGI ON 40-SECOND CONTACT!

At first sign of agonizing toe itch, thousands now use amazing Ting Antiseptic Medicated Cream! Hospital-tested Ting brings remarkable relief three ways: (1) Instantly relieves awful itching and soothes sore, burning skin! (2) On 40-second contact, destroys fungi that cause Athlete's

Foot! Thus prevents spread of infection. (3) Aids the healing of cracked and peeling toes with incredible speed!

Ting's unique "dry cream" formula dries immediately to a soothing, antiseptic powder that clings... giving continuous relief for hours! Easy to apply, greaseless, stainless. At all druggists. Only 79¢. Money back if not satisfied. © 1961 Parma-Craft Company

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Need ideas for your
home or yourself?
Try these new ones

Dial your lights: A wall-mounted dial lets you vary lights for a whole room—from brilliance to soft glow. It controls lamps, chandeliers, cornice, cove and valance lights, up to a load of 360 watts—and works for both fluorescent and incandescent. It's silent and flickerless, simple to install, has a circuit-breaker to eliminate fuses. For details, write: Thomas Industries, 410 S. 3d St., Louisville 2, Ky.

Levels uneven floors: The problem of laying linoleum or tiles on uneven floors or other surfaces is solved with a new leveling compound. It sets in one hour without shrinking. Also patches plaster and fills cracks in dry construction. 4 lbs.: 96¢. Savogram Co., Dept. PP, Box 58, Norwood, Mass.

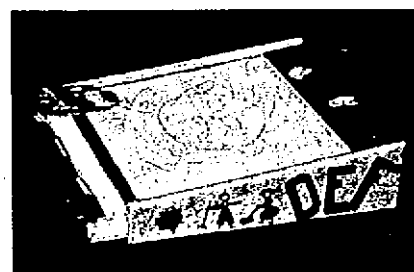
Pocket "spectatory": Here's a convenience for eyeglass users—a spectacle case and pocket secretary. It has a foam-lined enclosure to hold glasses safely—plus a currency compartment with zipless zipper, a memo pad, a ballpoint pen and a pocket for cards and letters. In leather-like vinyl. \$2.98. Damar's, 763 Damar Bldg., Elizabeth, N.J.

Touch-up for cars: Touch-up spray paints in 300 colors, to match original colors of 1957-59 Fords, Plymouths and Chevrolets, are now available. The fast-drying lacquers cover dents, nicks, scratches. 8-oz. pushbutton can: \$1.69. Plastikote, Dept. PP, 9801 Harvard Ave., Cleveland, O.

Parade of Progress items are NOT advertising. They are chosen for usefulness and novelty. If not at stores, write firms. • Manufacturers, Distributors: All submissions are considered. Parade cannot reply to individual suggestions.



Fine-spray wash: Cars, windows, and siding are easy to wash with this lightweight plastic brush (above). Special system of outlets provides a fine spray to wash with minimum water and keep bristles clean. \$2.98. Laitner, 2000 Brooklyn Ave., Detroit 26, Mich.



Scribble sketcher: Your pre-school youngster can color anywhere in the house without creating a mess with this new item (above). With roll of paper and colors. Has own storage drawer. 15" x 17" x 4 1/2". \$3.50. Williams Co., Box 336, Croton-on-Hudson, N.Y.

• PATTERNS BY PAULINE

Embroider the month



For a new and different look, trim this pretty half-apron with a monthly monogram embroidered in rich colors. This design combines flower and name in an unusual motif. No. 633 has apron tissue, hot-iron transfer for 12 motifs, and color chart.

Please send me **PARADE** Pattern(s)
#633 @ 25¢ each

Mail to **PARADE**, Dept. EE, Box 475, Radio City Sta., New York 19, N.Y. (Please print name and address. Add 10¢ a pattern if you want it sent by 1st-class mail.)

Name
Street
City
Zone State

Boy meets girl—OOPS!

A wordless but hilarious variation on the boy-meets-girl theme provides cartoon laughs for today. This is another gem by "Jüsp," the whimsical Swiss whose characters often wind up in the darnedest fixes. ■



COMPLAINT
DEPARTMENT



How "public power" adds to your tax burden



One of the most unnecessary government spending programs you could imagine is adding to your tax load every year. It's the multi-billion-dollar spending for federal "public power."

About \$5,500,000,000 from you and other taxpayers has already gone for government electric power systems. Yet this is just the *beginning* of your additional tax burden if the lobbyists and pressure groups for federal "public power" have their way. They want at least \$10,000,000,000 more.

What's more, it's *unnecessary* to go on spending more of your tax money to put the government farther into the electric power business. America's hundreds of independent electric light and power companies are ready and able to provide all the low-price electricity people need—*without* depending on your taxes.

These companies have doubled the supply of electricity in the past 10 years, and will double the present supply in the next 10.

Then why does this needless tax spending continue? Only because most people don't know about it. So spread the word among your friends. As soon as enough people realize how "public power" adds to their tax burden, they'll put a stop to it, you can be sure.

WHEN "PUBLIC POWER" WINS—YOU LOSE!
Every time another federal "public power" proposal goes through Congress, you are taxed to pay the bill.

AMERICA'S INDEPENDENT ELECTRIC LIGHT AND POWER COMPANIES

Company names on request through this magazine



BOOM IN BLOOMERS

Grandma's underpinnings are back in style



PHOTOS BY LARRY FARR

YES, MA'AM, those are bloomers you're looking at. The long-legged undies are back in fashion after 35 years, and they're prettier than ever.

The five styles so cheerfully demonstrated on this page by young Sandra Church, who plays the title role in the hit Broadway musical *Gypsy*, represent 50-odd types of bloomers that will sprout on store counters this month. There are bloomers with ruffles meant to show, bloomers with decorated kneecaps, even bloomers with mad-money pockets. They come in just about any fabric and color, at prices ranging from \$3.95 to \$8.95.

The bloomer revival began last year when lingerie makers tried one or two styles with an air of "let's see." Promptly it became a runaway fad. One explanation: bloomers don't slither under today's sheath skirts. Or maybe we just like bloomers.

—OLGA CURTIS

Top, 1. to r: Knee ruffle pantaloons and rose print pantaloons by Munstingwear; black lace over turquoise petti-tights by Van Raalte. Left: Polka dot petti-tights by Van Raalte. Right: Red cotton pantaloons by Opere. Red tights and shoes by Copexio.



Personality Parade

Q Is it true that of the five Rockefeller brothers, Laurance is considered the most brilliant?—P.B., San Diego, Calif.

A Laurance Rockefeller is considered the most brilliant in the world of finance. He has made large and successful investments in Vertol Aircraft, Reaction Motors, Marquardt Corp., Stavid Engineering, and Ittek Corp., all of which are relatively new and progressive companies.

Q How old is Louis Armstrong, the great jazz musician?—W.L., Youngstown, Ohio.

A Armstrong is 59.

Q Was Mamie Van Doren ever married to former heavyweight champion Jack Dempsey?—D.M.R., Chicago, Ill.

A They were once engaged, but Mamie broke the engagement because Dempsey is 40 years older than she.

Q Who is Imperial II, and what is his connection with the Duke of Windsor?—F.M., Newark, N.J.

A Imperial II is the name of a pug dog raised by the Duke.

Q President Nasser of the United Arab Republic says that Egypt and Israel are still in a state of war. Is this true?—A.N., Miami, Fla.

A Yes, only an armed truce is in force.

Q Can you name any congressman whose constituents provide funds to aid his services?—T.O., Washington, D.C.

A Rep. Donald L. Jackson, of the 16th Congressional District, California, is one such congressman. A private fund has been in operation for him since 1949. The fund provides money for an excellent Washington newsletter that Jackson mails to his constituents.

Q Can Harpo Marx of the Marx Brothers talk, or is he really a deaf mute?—B.S., Sacramento, Calif.

A Harpo talks.

Q Eddie Fisher supposedly bought a house for Elizabeth Taylor in Las Vegas. Now it's for sale. He's also said to have bought a house in Greenwich Village. Where do the Fishers really have their home?—A.M., Binghamton, N.Y.

A Neither owns a house anywhere at this point. They rent.

Q Why is it that so many movie stars, like Audrey Hepburn, Sophia Loren, and Bill Holden, are taking up residence in Switzerland?—H.R., Fort Worth, Tex.

A Switzerland has advantageous tax laws.

Q Are Alan Ladd, Edward G. Robinson, James Cagney, and Mickey Rooney all under 5'8"?—B.U., Boston, Mass.

A Yes about all four of them.

Q Is it true that suicide is the leading cause of death among college students?—W.P., Denver, Colo.

A Auto accidents are the leading cause, suicide second.

Q Who is President Eisenhower's most trusted adviser?—M.M., Washington, D.C.

A His brother Milton.

If you have a question of broad, general interest on some personality, send it to QUESTION BOX, PARADE, 285 MADISON AVE., NEW YORK 17, N.Y. Sorry, there will be no personal replies to reader inquiries.

Question Box



Laurance Rockefeller



Mamie Van Doren



President Nasser



Harpo Marx



Audrey Hepburn



Milton Eisenhower

Hay Fever Patients now open Nose-Sinus Zone with New 3-Layer Tablet

Clear, free breathing restored in minutes as congested nasal zone is decongested—stops sneezing, watery, itching eyes

Chicago, Ill. (Special) Observers here are hailing a remarkable new advance against the most unrelenting misery of hay fever—congestion in the nose-sinus zone.

A way has been found to decongest this congestion. This is the central fact which has aroused so much interest on the part of hay fever sufferers who have never found satisfactory relief from other medications.

Up to now, nose drops, eye drops, inhalers, sprays and antihistamines have given some measure of relief. But today you can expect much more complete comfort. This new compound reaches all the congested nasal areas from all sides, through the blood stream. It opens stuffed-up, blocked nasal passages. Free breathing is restored in minutes. Stops unpleasant sneezing; watery, itching eyes are cleared.

New Tablet Discovery

It took a new kind of tablet—made in three separate layers—

to combine the special ingredients which make this formula so amazingly effective. Among them is a new decongestant substance so effective it has become the single ingredient most prescribed by doctors for relief of congestion in the nose-sinus area.

Available without Prescription

Now available without prescription—this new 3-layer tablet is called Dristan®. Its unique combination of ingredients—(1) opens up blocked breathing, (2) stops unpleasant sneezing, (3) clears red, watery, itching eyes. At the same time, Dristan helps the body meet the great demands put upon it by the stress and strain of hay fever, and bolsters the body's resistance to infection.

Hay fever sufferers who want faster, more complete relief than they have ever before obtained are advised to try Dristan Decongestant Tablets—satisfaction guaranteed, or money refunded.

Fast Relief Wherever Feet Hurt!

Extra Soft... Extra Cushioning... Extra Protective Adhesive Foot Padding



Just cut it to the needed size and shape and apply.

Dr. Scholl's KUROTEX is a superior moleskin, yet costs no more. A wonderfully effective relief for corns, callouses, bunions, sore toes, heels, inap and wherever a shoe painfully rubs or pinches. Fleck color. 15¢, 35¢, 45¢ and \$1.00. At Drug, Shoe, Dept., 5-10¢ Stores and Dr. Scholl's Foot Comfort® Shops.



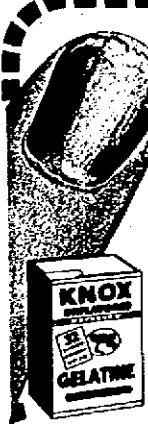
Dr. Scholl's KUROTEX A Superior Moleskin

FALSE TEETH KLUTCH holds them tighter

KLUTCH forms a comfort cushion; holds dental plates so much firmer and snugger that one can eat and talk with greater comfort and security. In many cases almost as well as with natural teeth. Klutch lessens the constant fear of a dropping, rocking, chafing plate. 35¢ and 60¢ at drug stores. If your druggist hasn't it, don't waste money on substitutes, but send us 10¢ and we will mail you a generous trial box. KLUTCH CO., Box 9701 ELMIRA, N. Y.

Eye Miseries?

• Bathe eyes with relaxing LAVOPTIK Eye Lotion. Prompt relief for sore, tired, itching, burning eyes. Get LAV-OP-TIK Eye Lotion today. Handy free eye-cup included. Depend on 46 years success. LAVOPTIK in the pale blue package. Act now for eye relief. All druggists.



If your NAILS BREAK OR SPLIT

DO ONE SIMPLE THING... drink one envelope of Knox Unflavored Gelatine (about 5¢) every day in fruit or vegetable juice, bouillon or water. In study after study medical journals report Knox Gelatine and only Knox Gelatine offers clinically accepted proof that 7 out of 10 restore brittle, splitting nails. Ask your doctor. Accept no substitutes.

PHYSICIANS: All published medical studies were conducted with one envelope (115-120 grains) of Knox Gelatine daily. Reprints on request.

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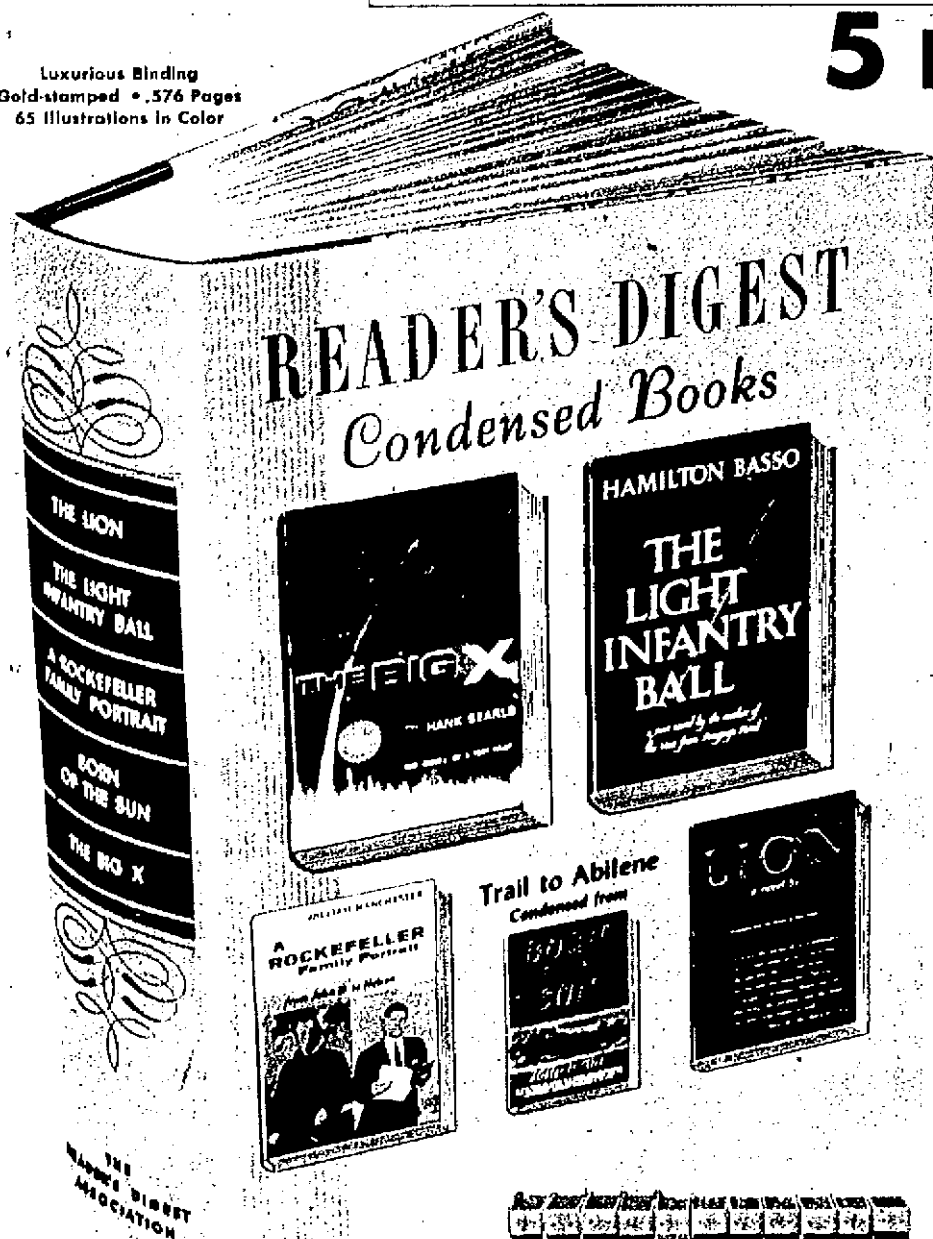
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A ROCKEFELLER FAMILY PORTRAIT. The family story of all the Rockefellers from carnival hawker Big Bill, to the world's richest man John D., and New York's Nelson. Publisher's price\$3.95

TRAIL TO ABILENE. Condensed from John H. Culpe's *Born of the Sun*. A thousand mile cattle drive that few men would have dared is tackled by three Texas boys. Publisher's price\$4.95

Total Original Prices.....\$30.65

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SUNDAY

PARADE DISCUSSES YOUTH PROBLEM

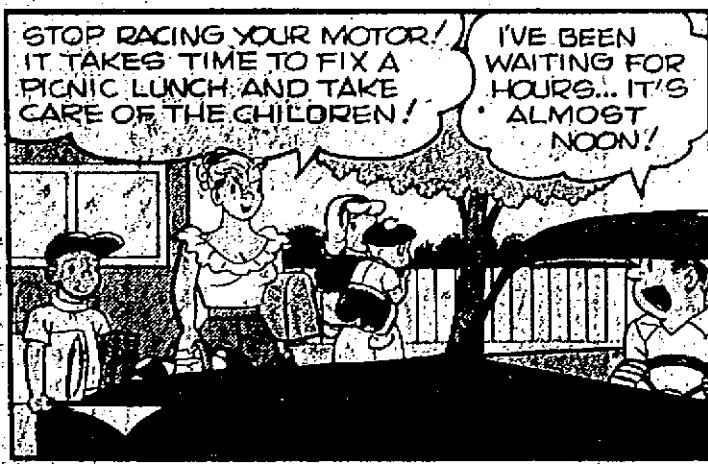
MARRIED TEENAGERS IN OUR SCHOOLS

LONG BEACH, CALIFORNIA—SEPTEMBER 6, 1959

Dennis Menace
by Hank Ketcham



THE BONNIS
by CARL GRUBER



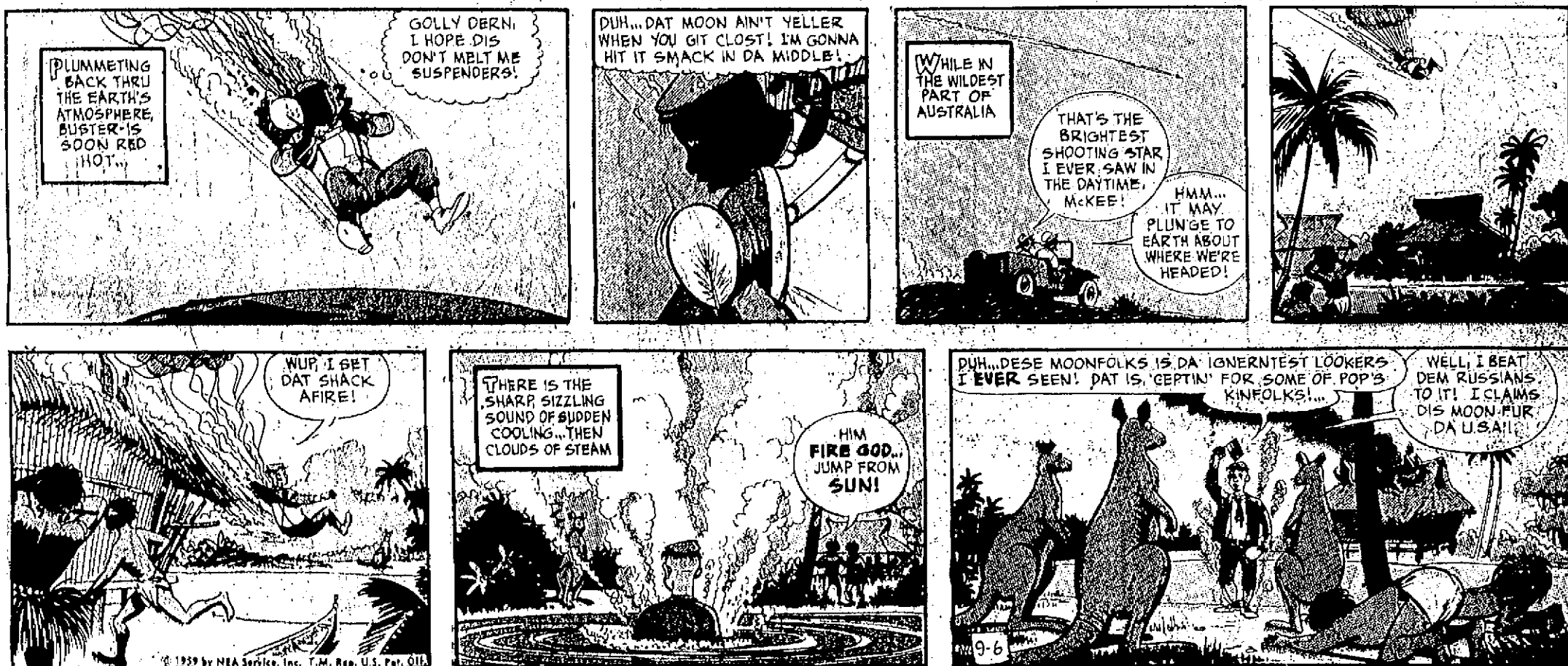
IT'S ME, DILLY!

By Alfred James and Mel Casson



CAPTAIN EASY

By Leslie Turner



ALLEY OOP

By V. T. Hamlin



Abbie and Slats

Featuring
BATHLESS GROGGINS

by
RAEBURN VAN BUREN



Nancy

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Guys and gals - you'll want to own this handsome Parker T-Ball Jotter* pen! It's the greatest for schoolwork, with its textured "T-Ball" point that grips paper like the tread of a new tire grips the road. Writes without skipping or slipping, even over grease, glass, glue or glossy photos! Truly the KING of ballpoint pens!

1 GUARANTEED Not to skip, bleed, dry for a full year

2 79¢ EXTRA REFILL FREE

If your T-Ball Jotter skips or runs out of ink within a year of purchase, mail the cartridge, with 25¢ to cover cost of handling, to The Parker Pen Company, Janesville, Wisconsin. Parker will send you a new cartridge. See Parker's written guarantee.

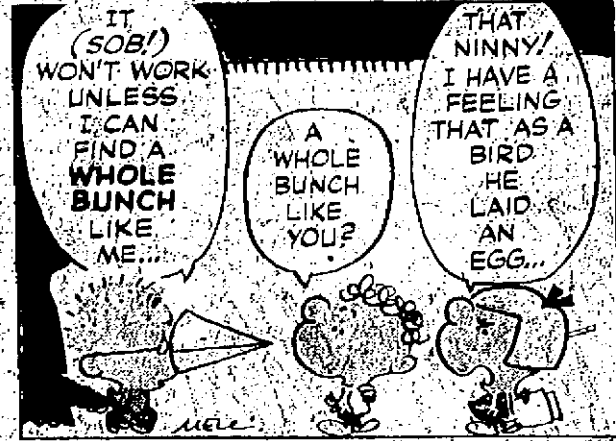
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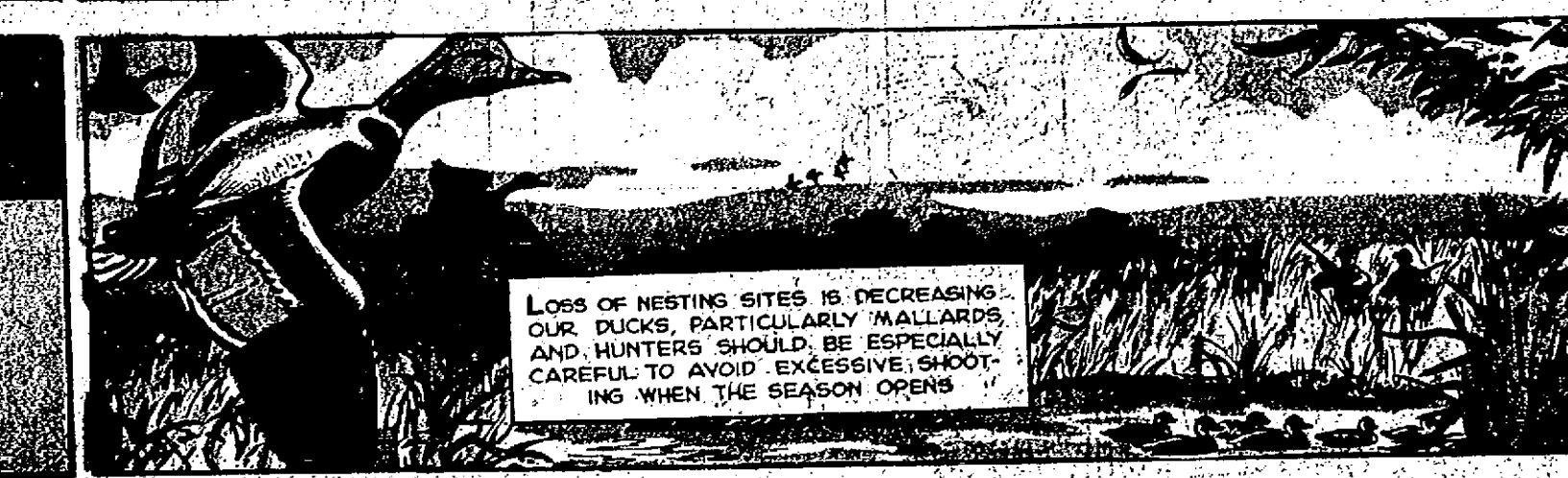
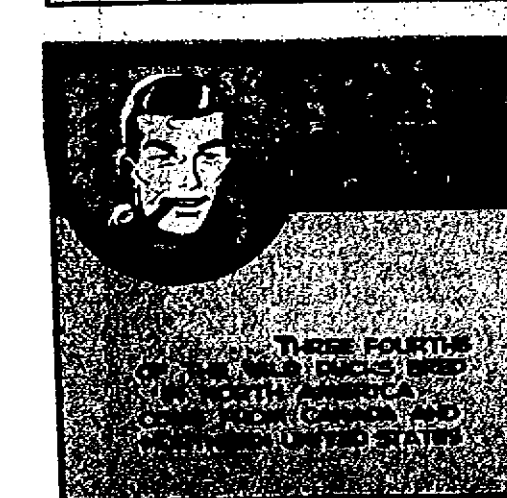
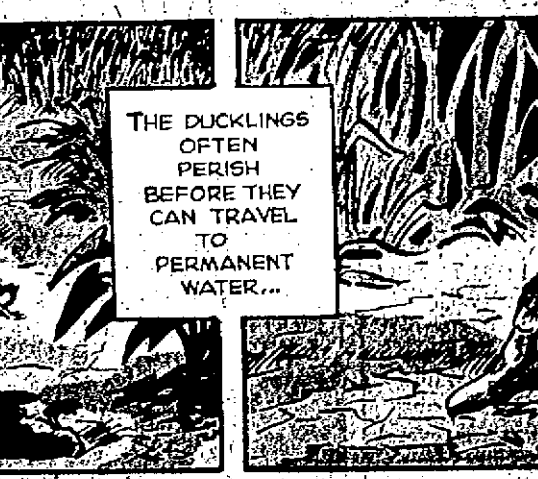
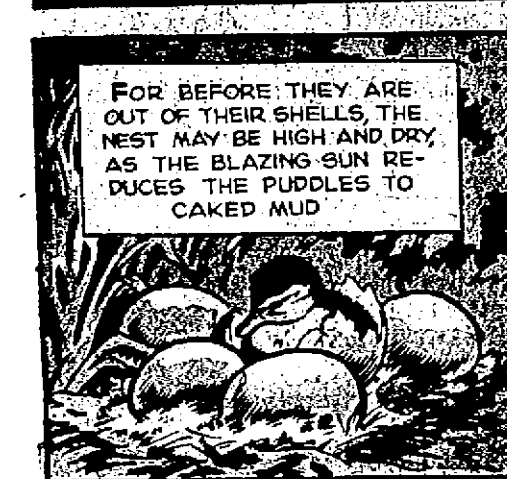
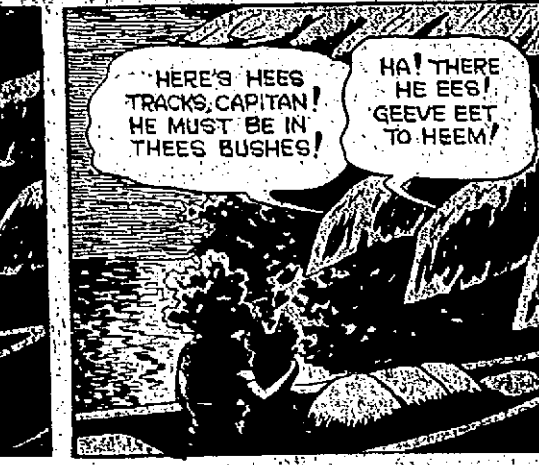
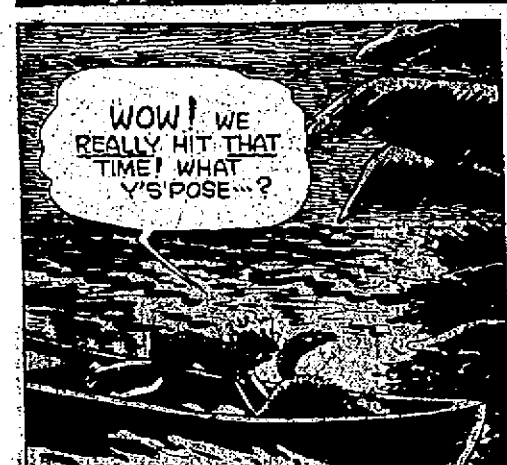
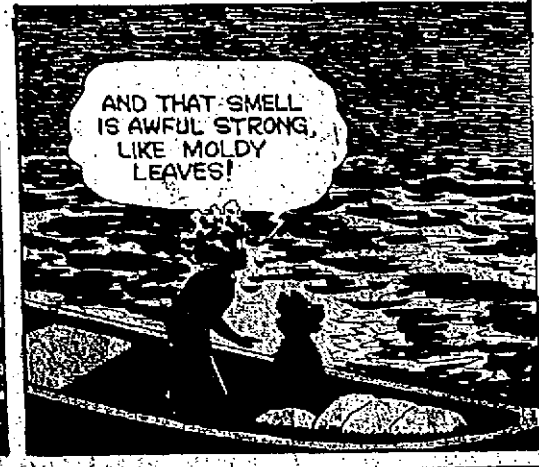
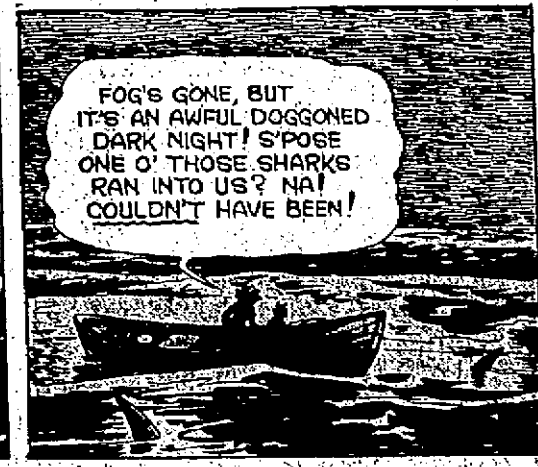
A black and white illustration of a scene. In the upper right, a bird is perched on a branch of a tree. To its left, a cloud contains a musical note. In the lower left, a bird is shown in profile, looking towards the center. In the lower right, two birds are on the ground, one facing left and one facing right. The background is filled with a dense, stippled texture.



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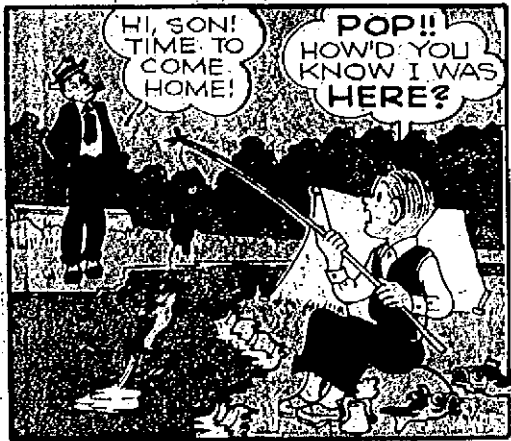
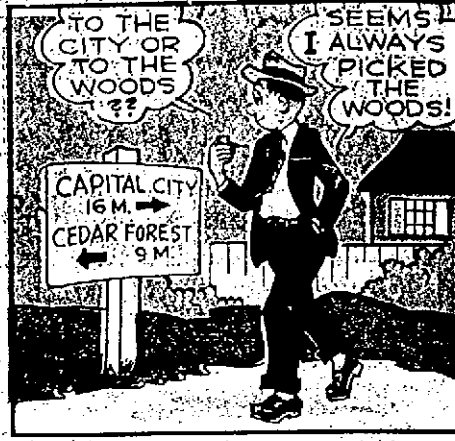
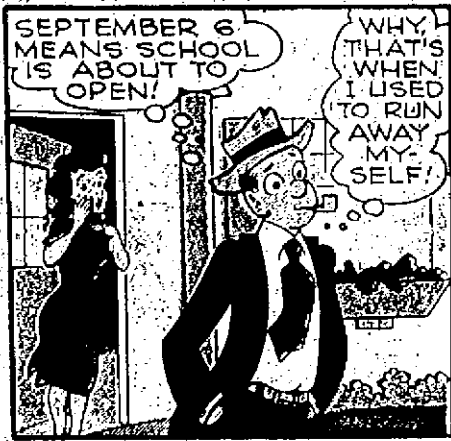
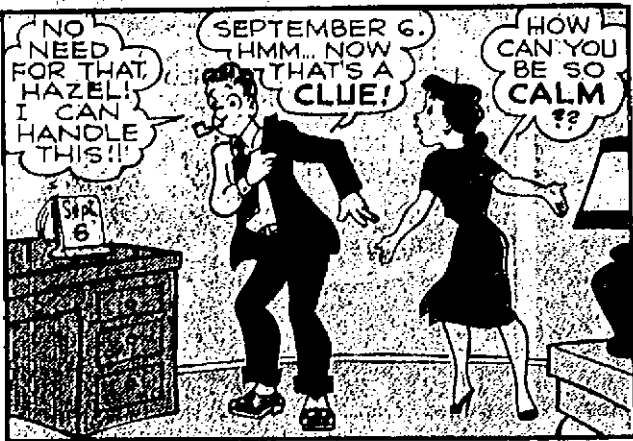
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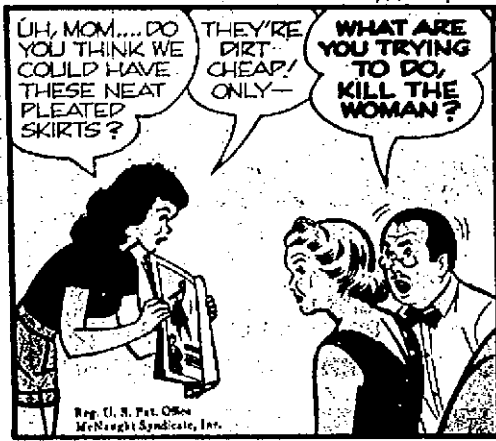
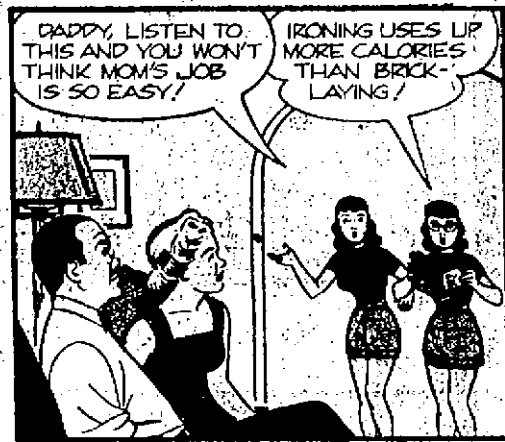
PRISCILLA'S POP

By Al Vermeer



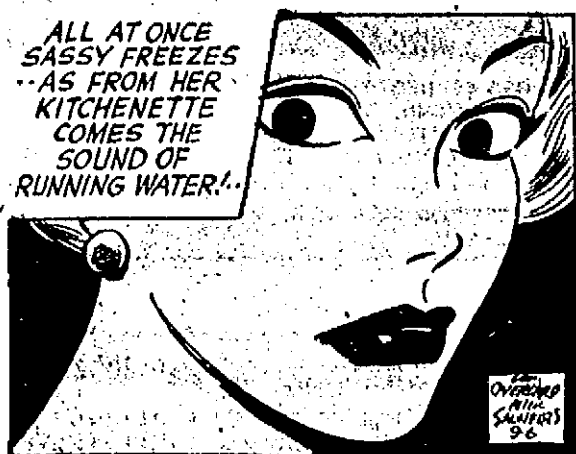
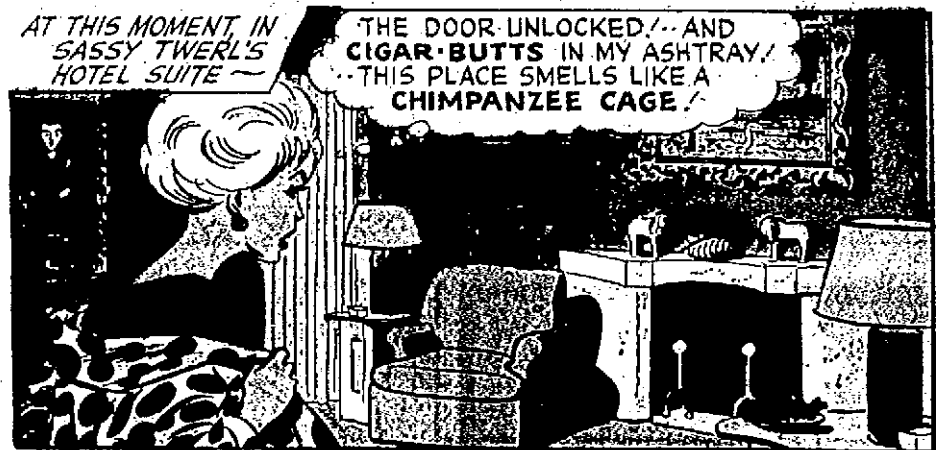
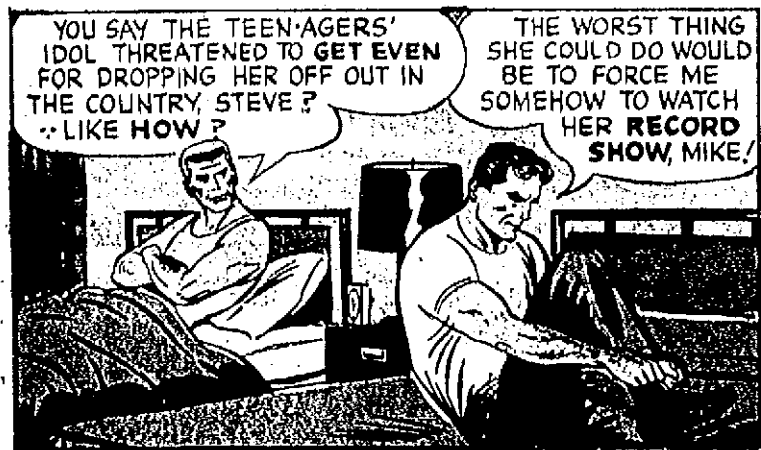
THE JACKSON TWINS

By Dick Brooks



STEVE ROPER

By Saunders and Overgard



FROM AFAR, LANCE WATCHES INCREDULOUSLY AS THE DARK HULK OF A SAILING VESSEL GLIDES SILENTLY INTO THE COVE ---

LANCE SHAKES HIS HEAD IN DISBELIEF--
IT CAN'T BE YOUR GRANDFATHER'S SHIP! IT'S BEEN SEVENTY YEARS SINCE HE LEFT YOUR GRANDMOTHER AND SAILED OUT OF HERE!
DOES THE SPY-GLASS LIE?

SHE'S BLACK AGAINST THE MOUNTAIN! I CAN'T MAKE HER LINES!
YOU SAW HER LINES QUITE CLEARLY IN THE MOONLIGHT ONLY A MOMENT AGO! ARE YOU AFRAID TO BELIEVE WHAT YOUR EYES TELL YOU?

I'M BEGINNING TO! HOP ON-- WE'RE GOING TO TAKE A CLOSE LOOK AT THAT SHIP BEFORE SHE PUTS ASHORE!
BUT THEY MAY ALREADY BE LANDING!

IT'S NOT LIKELY! THE MUD FLATS WILL FORCE THEM TO WAIT FOR HIGH TIDE...

MEANWHILE, ABOARD THE SHIP---
THE MEN, THEY ARE NOT WILLING TO LAY TO TILL DAYLIGHT, CAPTAIN! THEY WANT TO PUT ONE BOAT ASHORE NOW FOR A LOOK AROUND! DO YOU UNDERSTAND? WE GO ASHORE NOW!
HE'S NODDING HIS HEAD... HE UNDERSTANDS! LET'S GO!

ALONE, THE OLD SEAMAN SMILES TO HIMSELF. HIS GLORY DAYS LONG GONE, HE CAN NEITHER SPEAK NOR HEAR... BUT EVEN NOW HE CONTINUES TO LIVE UP TO HIS NAME... **EL CARNICERO** "THE BUTCHER!"

ENTER KOOL-AID'S WINTER CARNIVAL CONTEST!

WIN A \$50,000 TRIP TO THE WINTER OLYMPICS

FOR YOURSELF AND ALL THE FAMILY—OR \$5,000 IN CASH

GRAND PRIZE

You, your mom, dad, brothers and sisters will spend eleven wonderful days watching the exciting Winter Olympics (starting February 18, 1960) at beautiful Squaw Valley, California. All expenses paid up to \$5,000, including transportation, side trips, hotels, meals, entertainment, all clothing and equipment for trip and stay. Enter this once-in-a-lifetime contest now! Alternate Grand Prize—\$5,000 in cash!

300 SECOND PRIZES

WIN A NEW 1960 **MOTOROLA** PORTABLE TV FOR YOUR OWN ROOM—75 AWARDED EACH WEEK. What a prize! 17-inch overall diagonal, 165 square inches of big screen viewing. Its Magic Mast telescopic antenna makes it easy to watch anywhere!

4 WEEKLY CONTESTS
301 PRIZES IN ALL

HERE'S ALL YOU DO!
Choose the Koal-Aid flavor you like best. Then, tell why it's your favorite—in 15 words or less. No rhyming necessary!

SAMPLE ENTRY TO HELP YOU WIN!
In winter, summer, spring and fall I like **ORANGE** Koal-Aid best of all—because **ORANGE** KOOL-AID IS FUN TO DRINK IN ANY SEASON

If you want, get mom and dad to help you. Use the entry blanks on this page. You can get more at any store where Koal-Aid is sold. Send in as many entries as you wish. But remember to send an empty Koal-Aid envelope (any flavor) with each entry!

Enter now and every week for 4 weeks!
FOLLOW THESE EASY RULES!

1. From any of Koal-Aid's great flavors, choose the one you like best. Then, tell why it's your favorite flavor—in 15 words or less. Use entry blank or plain piece of paper.
2. Send as many entries as you wish, but enclose one empty Koal-Aid envelope (any flavor) with each entry. Send to: Koal-Aid Contest, Box 6304, Chicago 77, Illinois.
3. There will be 4 weekly contests. Entries postmarked before midnight, September 20, 1959, will be judged in the first contest. Thereafter, entries will be judged in the contest for the week in which they are postmarked. Second contest closes midnight, September 27, 1959. Third contest closes midnight, October 4, 1959. Fourth and last contest closes midnight, October 11, 1959. Entries for each contest must be postmarked not later than midnight on each contest closing date.
4. The weekly winner whose entry is judged best of all entries submitted for the 4 weekly contests may choose either the Grand Prize (\$5,000 all expense trip to Winter Olympics) or Alternate Grand Prize (\$5,000 in cash).
5. Entries will be judged by the Heublein H. Donnelly Corporation on the basis of originality, uniqueness, and aptness of thought. The judges' decisions will be final. Duplicate prizes in case of ties. All winners will be notified by mail. Contest void wherever prohibited, restricted, or banned.
6. All entries, contents, and ideas therein become the property of General Foods. No entries returned, no correspondence entered into. Any liability for Federal, State or other taxes on prizes received will be the responsibility of the winners.
7. General Foods reserves the right to thoroughly check entries prepared by professional "ghost" writers, schools and contest writing services.
8. Contest is open to any resident of the United States, its territories and possessions (except employees of General Foods, its subsidiaries, selling agents, advertising agencies, the Heublein H. Donnelly Corp., and their families).

ENTRY BLANK—CLIP NOW
Koal-Aid Contest, Box 6304, Chicago 77, Ill.
In winter, summer, spring and fall I like _____ Koal-Aid best of all—because _____
(15 words or less)

I ENCLOSE ONE EMPTY KOOL-AID ENVELOPE
NAME _____
ADDRESS _____
CITY _____ ZONE _____ STATE _____
STORE NAME AND ADDRESS WHERE KOOL-AID WAS PURCHASED: _____

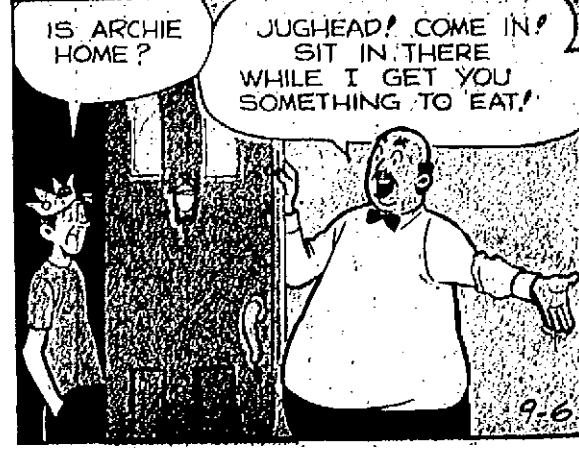
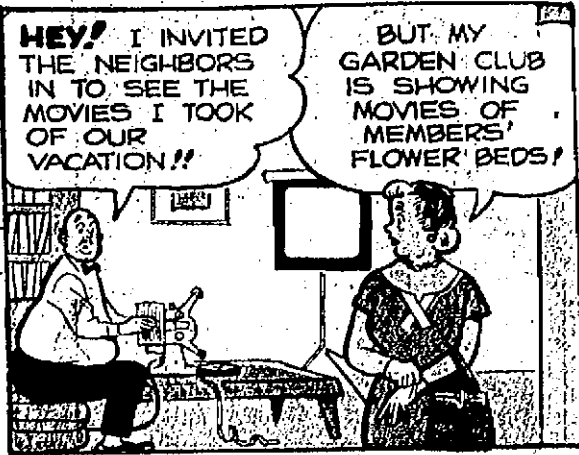
Koal-Aid is a registered trademark of General Foods Corporation

ENTRY BLANK—CLIP NOW
Koal-Aid Contest, Box 6304, Chicago 77, Ill.
In winter, summer, spring and fall I like _____ Koal-Aid best of all—because _____
(15 words or less)

I ENCLOSE ONE EMPTY KOOL-AID ENVELOPE
NAME _____
ADDRESS _____
CITY _____ ZONE _____ STATE _____
STORE NAME AND ADDRESS WHERE KOOL-AID WAS PURCHASED: _____

ARCHIE

by BOB MONTANA



POGO

By Walt Kelly

